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Vintage
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Inside



Supplement to *The Sonoma Index-Tribune* September 23, 1988

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Sonoma Valley grape yield down; quality up

By Jane Holloway

The good news revolving around the 1988 grape harvest in Sonoma Valley, is that the slightly smaller bunches and smaller berries picked this August and September, will produce "more complex flavors."

For Sonoma winemakers the effect translates into a more elegant wine – so states Doug Davis, executive winemaker for Sebastiani Vineyards and president of the Sonoma Valley Vintners Association.

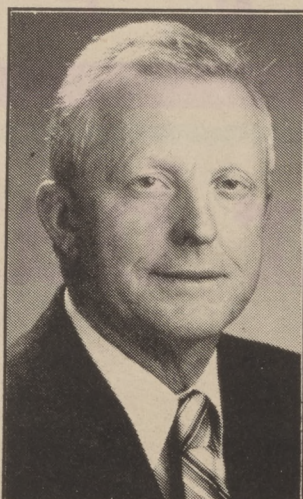
The bad news in the Napa, Sonoma and Mendocino grape growing regions, is that the 1988 harvest will be down in number of tons harvested producing a shortage of grapes, says Davis.

"The quality will be exceptional, but the quantity will be down this year," stated Davis. "But because we grow less than 10 percent of the grapes in California, our crops probably won't affect the statewide crop value," noted Davis.

In the past three years, Zinfandel prices have doubled according to Davis. "The high demand for Chardonnay, Cabernet and Zinfandel for White Zinfandel grapes makes the

prices go up," he said.

As a veteran of the wine industry for 33 years, starting as a chemist and in production, Davis now oversees the wine making and grape growing for



DOUG DAVIS

Sebastiani Vineyards. For the past five years, he has also served as company liaison to the wine industry.

During the last four years, Davis admits he has witnessed a trend of earlier harvest in the Sonoma Valley. Over the past 20 years, he recalls an occasional early harvest.

"Four in a row seems like a trend. This year (harvest) was not quite as early as last year – probably due to a

combination of things – the Valley's unique microclimates, and more of a lack of water this year," said Davis.

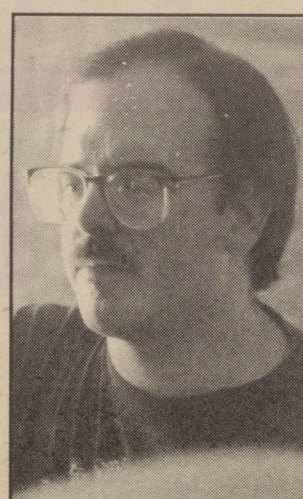
Average rainfall for the Valley is 30 inches and Davis noted the Valley took



MIKE LEE

in 25 inches this season. The mid- to late-August hot spell also "compressed" harvest pushing the grapes to ripen all at the same time – causing a major rush for growers and vintners, Davis explained.

He figures there are several reasons for earlier harvests. "There is no one factor and I have no scientific data to prove these reasons – but I know there has been a warming trend in weather.



HARRY PARDUCCI, JR.

"I don't know if it has to do with the 'greenhouse effect' we hear so much about, but in the past, we used to have at least one bad frost out of every four years. We haven't had any real bad frost in the last four years," Davis noted.

Budbreak is also starting earlier and is climate-influenced, noted Davis. Pruning, he stressed, has a great deal to do with moving budbreak ahead of nature's schedule.

"Our Valley is well-positioned, water-wise, and our grapevines' roots can find the water underground – this is true especially of the area around Kenwood," he noted.

"Instead of our normal seven to eight weeks of harvest, we are doing all of it within four weeks. Nature used to put the brakes on – but nothing slows down now in the last four years," Davis added.

As of Sept. 5, Davis and Sebastiani Vineyards were very close to having 30 percent of their harvest completed.

"Usually we are not finished until early or mid-October. But in the next two weeks, we're going to put the pedal to the metal to finish," Davis concluded.

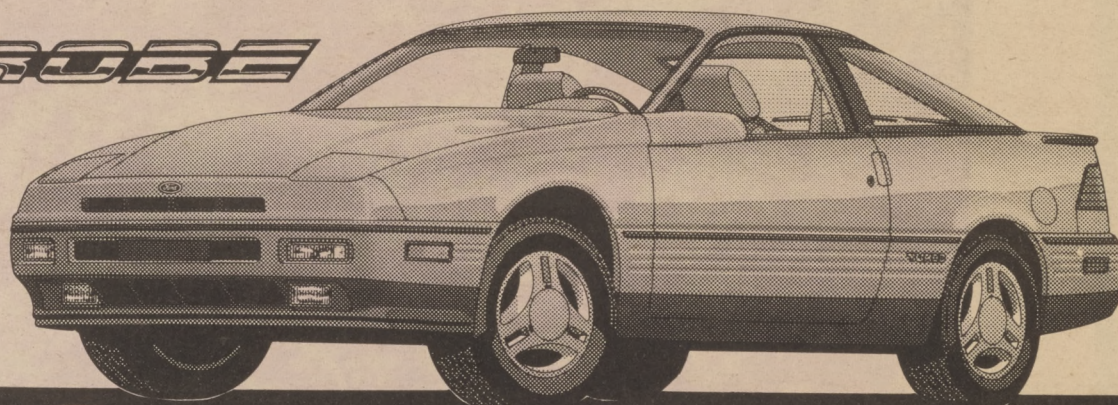
While in the midst of his 19th harvest at Kenwood Vineyards in Kenwood, owner/winemaker

Turn to page 6



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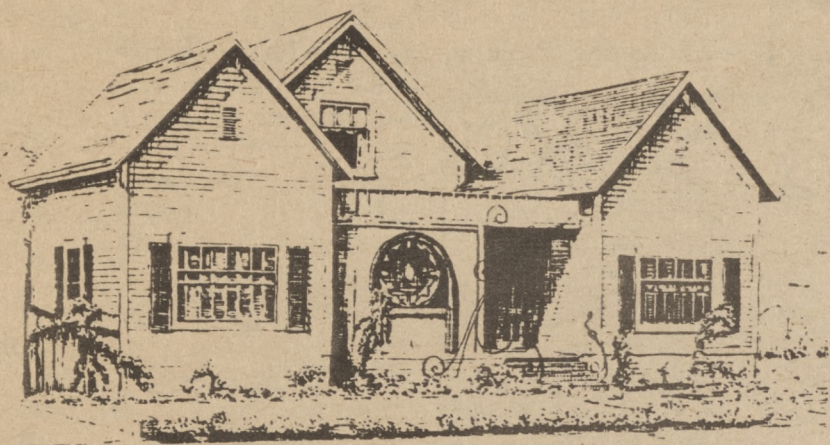
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VALLEY VINTNERS AGREE that, although tonnage of grapes is down this year, quality is up.

Photo by Jeff Karraker

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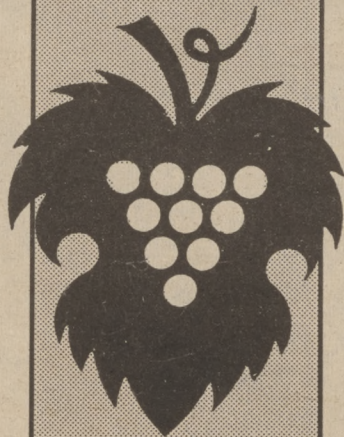
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A FEW MINUTES AWAY, YET WORLDS APART

The Vineyardist's Calendar

By Francis Brofos

It seems that just about any month of the year when you drive past a vineyard, there are workers caring for the vines and the soil, performing important tasks that will lead up to a

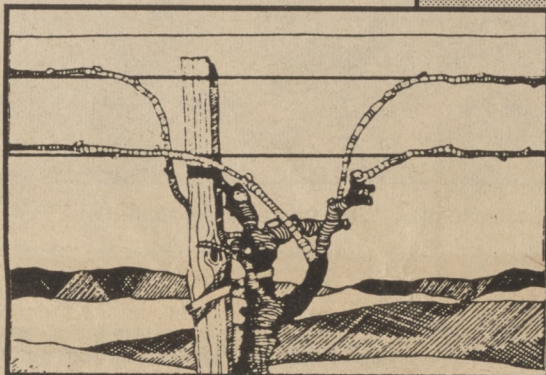


successful harvest in the fall. A vineyardist's work is never over.

Here is a calendar of a vineyardist's month by month tasks that brings him up to a crush:

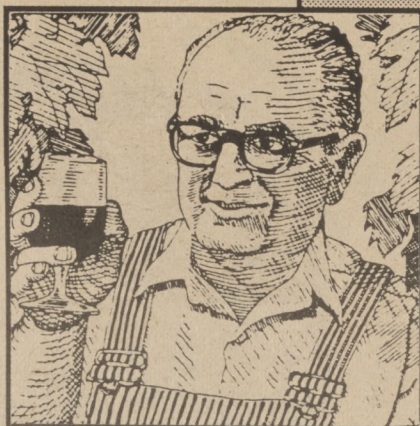
JANUARY

Pruning continues in the dormant vineyards which may be subject to cold spells.



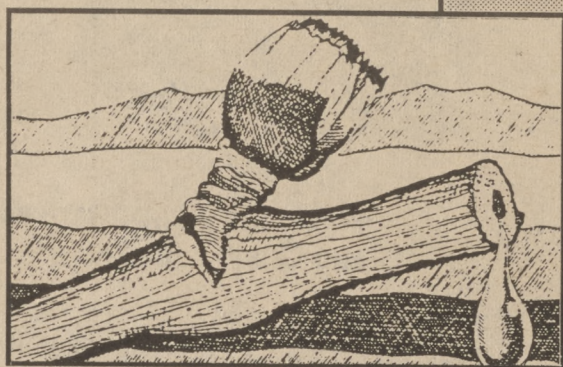
FEBRUARY

Pruning is finished this month. Frost protection sprinklers are checked and repaired. These spray water over the vineyards when frost comes, protecting the vines to a temperature of about 28°F.



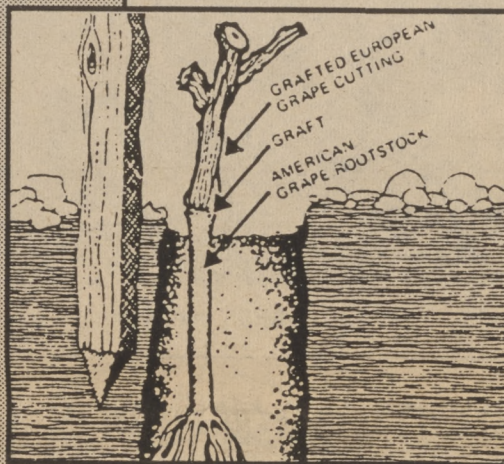
MARCH

This is the beginning of the spring frost season, along with bud break, and the new buds must be protected. Disking the soil, loosening it up and turning under pruned canes is important this month, too.



APRIL

More disking takes place. The dark, new soil turned up absorbs the heat of the daytime sun and warms up the vineyard at night as the heat is released. A critical period for frost is now; the vines are protected by constant inspection and by alarm systems that set off the sprinklers.



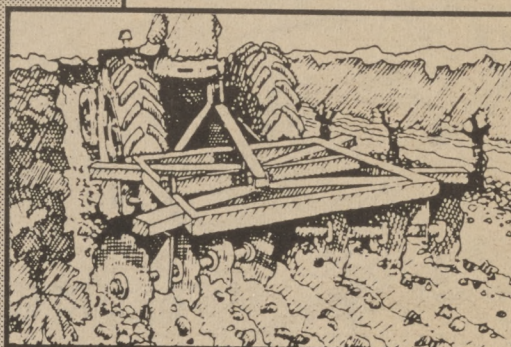
MAY

The battle against frost continues as the vine is now flowering. Prolonged rain can be very damaging when the vine is in bloom, causing "shatter," or clusters of berries with fewer grapes, thus reducing the size of the harvest. This month vineyard workers plant vines to replace ones that were not strong enough to make it through the winter. Small milk cartons are placed over them as protection from animals. Sulphuring takes place to protect the vines against mildew. Once again the vineyards are cultivated and "suckering" takes place whereby shoots that might sap their strength are removed from the vine's trunk.



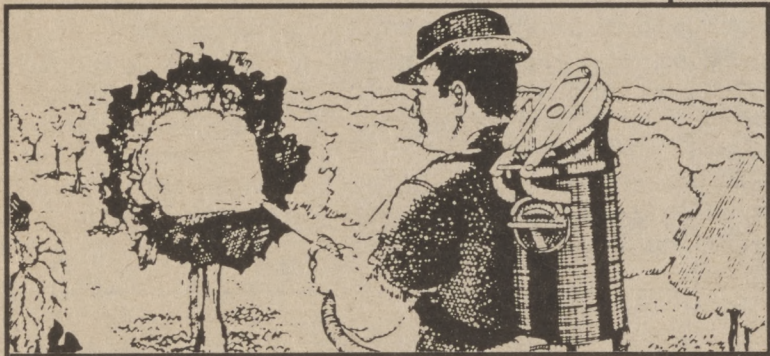
JUNE

"Set" occurs this month, the vineyardist's term for the transformation of grape blossoms into tiny berries. The frost season has ended, luckily. One more disking takes place, to remove any weeds that might take nutrients from the soil and rob the vines of moisture during the rainfree summer.



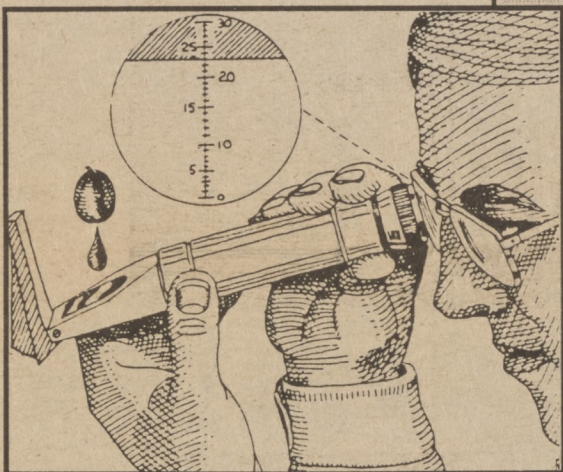
JULY

Now the berries are about half of normal size. The vineyards are sulphured again. The new vines that were planted are watered and tended to.



AUGUST

The grapes are full size now and some are showing color. In the last six or seven years, the harvest has moved up two or three weeks and this year sparkling wine producers began picking grapes the first week of this month. Their grapes need high acid and must be harvested early. The winemaker and grower pick sample grapes from different areas of the vineyard to test by tasting and laboratory analysis to determine exactly when to begin harvesting. See story on page 8.



SEPTEMBER

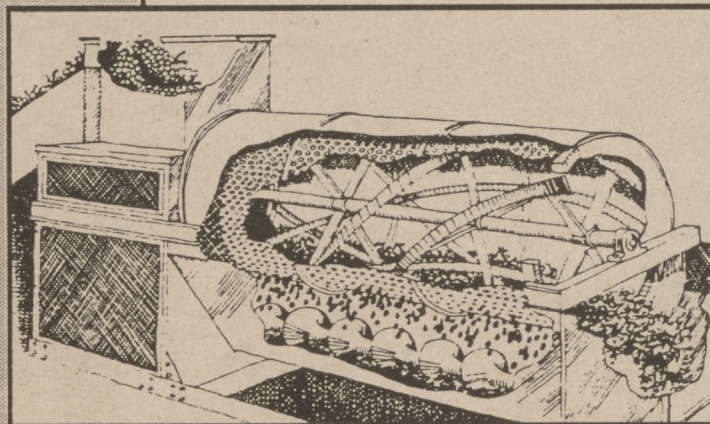
Harvest gets under way with the picking of early ripening varieties such as Gewurztraminer and Chardonnay. Crews move through the vineyards rapidly, each picker can handpick a ton each day.



Drawings courtesy of Sebastiani Vineyards

OCTOBER

Harvesting continues in full swing. Now all varieties have matured. To pick the grapes at their coolest, picking begins before dawn and ends late. Cabernet Sauvignon is picked last, sometimes not before early November. The



vineyard foliage turns to its beautiful fall colors, yellows and shades of dark red and soon the vines will shed their leaves. The vineyardist is already looking ahead to another year of hard work, soon to begin. This is

also the month for picking the "botrytised" grapes used in making "late harvest" wines. These sweet dessert wines are usually made from Johannisberg Riesling or Gewurztraminer grapes which, in certain years, have been infected with botrytis cinerea in their late stages of maturity. This "noble rot" as it's called in France, forms and develops only under certain climatic conditions of warmth and humidity. The grapes must be selectively picked and they yield very low quantities of juice.

NOVEMBER

The harvest is usually over in October, perhaps only a few late-harvest grapes still are on the vines which now enter their dormant time during the winter months. Mulch is added to the soil between the vines in the form of seeds and stems from the crush ("Pomace," it's called).



DECEMBER

Pruning begins. Cane, head and cordon pruning are used. The object is to increase grape quality by cutting back on the vine's production. Then, too, the foliage needs to be spread to allow summer sun and air to reach the grape clusters. Cane and cordon pruning train the canes to trellis wires and thus make picking easier. Head pruning is an older method



whereby the number of canes are simply reduced to three or four and the vine is tied to a single post. Also this month, farm machinery is being overhauled and put in good shape for the upcoming season.

Harvest report From page 2

Michael Lee stated, "without a doubt, the harvests of the past five years – conclusively, since 1984 – have been starting and finishing earlier."

The 1988 Kenwood harvest of Sonoma Valley grapes will also go down in history as the fastest harvest, which Lee predicted would be finished by Sept. 20.

"That's a crush of 2,200 tons of Sonoma Valley grapes from 25 different ranches in the Valley. Here it is Sept. 8 – and we are already 60 percent through with our harvest. We started harvest 15 days ago. We're already crushing Cabernet (grapes) and they're usually the last to be crushed," told Lee.

The quality of fruit is excellent this

year, but the quantity is down, stated Lee.

The ripening of the crop was accelerated due to a "fairly warm spring, the warmest-ever July, hot August spells, and the poor bloom" which gave sparseness to crop size.

The crops this year yielded "smaller, lighter-weight berries," said Lee. Those berries, he said, were more susceptible to dehydration, and had higher sugar concentration.

Lee concluded, "Although the (grape) quantities are down because of poor bloom, we can't complain about the quality of fruit from throughout the Sonoma Valley and we get all our grapes from within the Sonoma Valley."

Harry Parducci's Valley of the Moon Winery in Glen Ellen completed harvest of its estate grapes – Zinfandel, French Colombard and Semillion – on Sept. 8. The winery began the manual harvesting of 120 tons of grapes on Aug. 30.

Valley of the Moon Winemaker Harry Parducci, Jr., whose family purchased the winery in 1939, has been winemaker since 1981. Parducci, sees the '88 vintage as a good year for the red wines with smaller, more concentrated berries from "the ranch."

The winery's average harvest has been 150 tons, but because of an early budbreak, the final yield was lower in tonnage.

Even though budbreak was earlier this year, Parducci noted the harvest "balanced out" and was actually later

than the 1987 harvest. Last year Parducci's harvest began with Sauvignon Blanc on Aug. 24 – a week ahead of this year.

I don't see the harvests as getting progressively earlier," Parducci said. "But the budbreak was two and a half weeks earlier this year. For awhile we thought – early on – that we were going to be harvesting earlier."

The heat early this year moved things faster until about six weeks of unusually cool June weather hit, said the winemaker.

The vines slowed their growth until the heat hit again in July and August.

"Then the rush was on to harvest," said Parducci. "Overall I think everyone in the Valley will see the quantity is down for this area, but the quality will be very good this year."



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In April, 1985, the Ruggles Building became the City's first historic landmark.

Hailstorm, cold spell cause shaky start

By Claudia Rippee

If you think farming is a low-stress occupation, consider the nailbiting some Sonoma Valley grape growers did this year.

To be sure, harvest season is the most hectic, highly-charged time of the year for growers and vintners alike. But growers have been kept on the edge of their tractor seats since early in the year, wondering if their grapes would at least get a fighting chance to reach maturity.

"A freak hailstorm in early June sent growers running for cover," said Joe Votek, a local vineyardist, in a pre-crush analysis earlier this season. "(It) resulted in damage rarely seen in this part of the country."

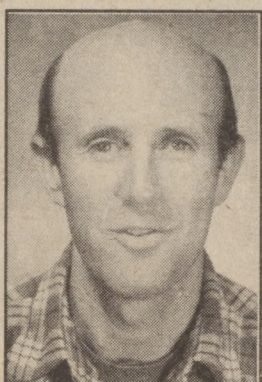
Combine the hail and "crazy fluctuations in temperature during bloom," Votek noted, and you'll get "spotty" crop levels.

Though quantity of Cabernet Sauvignon and Pinot Noir may be questionable this year, the good news is that quality is all but assured.

"Crop quality has always been very, very consistent," Angelo Sangiacomo says of his last 18 years in the wine grape growing business here in the Valley. "Basically all years are good vintage years."

One reason is because growing techniques and technology have developed in the last few decades that increase the degree of control farmers can have over their crops.

In addition, because of the Valley's many microclimates — or localized areas with their own weather patterns — winemakers can step in to rescue a particular vineyard's harvest, blending grapes of different areas and offsetting any weaknesses the crop might display.



Steve Hill

But the foundation for consistently good vintages here is Sonoma Valley's overall geographic attributes. The area gets dry and hot summers are tempered by the influence of water and mountains.

The Sonoma Mountains to the west hold back the cold summer fog from the Pacific Ocean that could allow too much moisture and cool air to reach the vines.

The Mayacamas Mountains to the east prevent the heat of the California Central Valley from increasing the

temperature too much.

Even with these physical constants, there are minor fluctuations in weather patterns that will affect the grapes, growers concede.

"We do have years that are better than others," admits Steve Hill, vineyard manager at Durell Ranch. "But the difference among our vintages are less significant than those in Europe because we're growing grapes in a warmer climate than most of what Europe is in."

"Since most European grapes are growing in cool climates, if they get a really bad weather year, the grapes can't be as naturally ripe on the vine as ours," Hill says.

Some years Sonoma Valley's seasonal rains come early — before or during harvest, and that can cause headaches.

But growers have several different ways to overcome potential moisture damage.

One solution lies in picking early, sacrificing the ideal sugar content, which translates to alcohol content in wine. The winemaker can then make changes in the way he or she envisions the final product.

Growers can also wait for the rains to stop and then strip leaves from vines to allow grapes to air out. Some growers also harvest after the rains, and



Angelo Sangiacomo

handpick out water-damaged berries from batches headed for the winery.

The decisions that are made during such an event are crucial and call for constant communication between grower and vintner, Hill points out. Together, along with modern managing methods, they can solve most challenges to crop quality.

So barring rain before harvest, or an extremely long stretch of front, almost unheard of in recent years, the harvest of 1988 promises to be good — as it almost always has since Agoston Haraszthy first harvested wine grapes in Sonoma Valley over 150 years ago.

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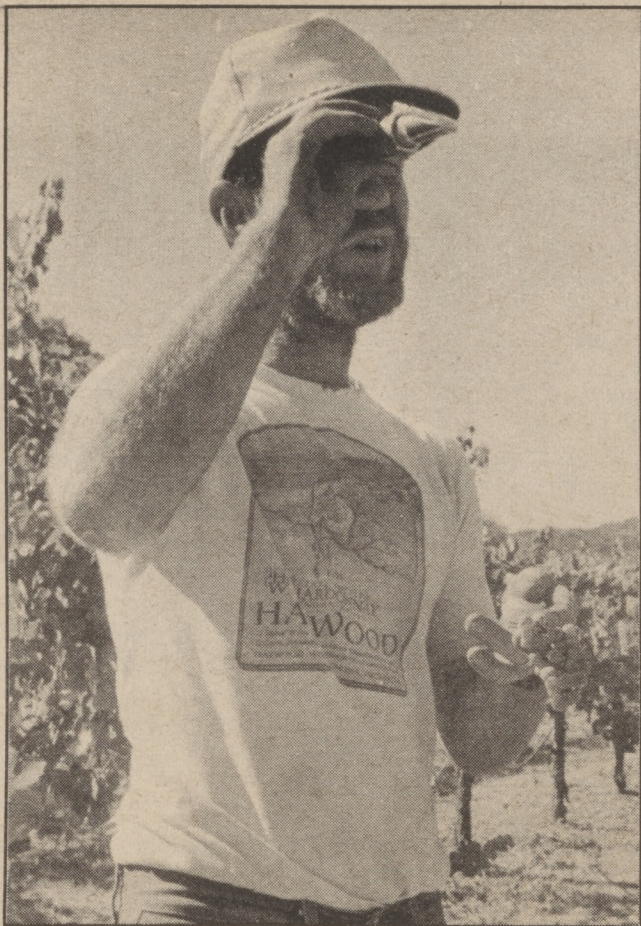
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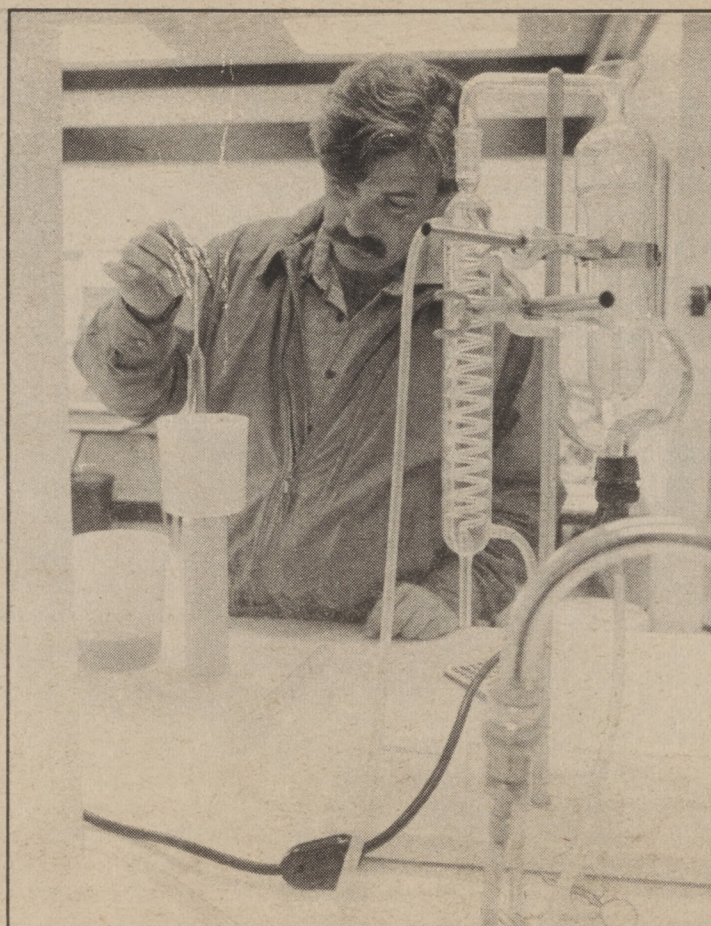
Vintners measure Brix before they pick

By Francis Brofos



CHARLES TOLBERT of Haywood Winery measures Brix with a refractometer.

Photos by Ed Shawlinsky



BOB IANTOSCA takes a Brix reading with a hydrometer in the Gloria Ferrer lab.

One can't dispute the fact that wine starts with grapes. Still, many argue about whether good wine is made in the vineyard or the winery.

Mother Nature provides us with the juice we need for wine making. She even packages it in little skin containers we call grapes. Our challenge is to harvest the grapes as they reach their peak of ripeness for the particular wine to be made.

The crop has to be monitored carefully as the grapes approach optimum maturity. A number of steps have to be taken both in the vineyard and the laboratory to insure that the sugar level and total acid are balanced.

Sensory examination of the grape, comparison of appearance and flavor are part of the analytical procedures. The objective: to make the best wine possible with the raw materials available.

Sound simple? Says Lance Cutler, winemaker for Gundlach-Bundschu Winery in Sonoma, "each year I convince myself that the harvest is going to be the biggest disaster of all time."

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effective grape samples is to understand how the vineyard ripens and pick accordingly. I taste the grapes just like all the other winemakers and then do the lab tests. It's an inaccurate science because of all the variables, but you usually get what you're looking for," he said.

Bob Iantosca, winemaker at Gloria Ferrer Champagne Caves in Schellville coordinates his grape picking with the grower, buying perhaps only from one block in a specific vineyard. "We take sample grapes from different areas in the vineyard," Bob said when I visited him at the winery just as the crush had begun on Aug. 4, "and we may pick from every fifth vine, and from both high and low on the vine, doing so without looking to make sure we get all kinds of grapes, both green ones as well as riper ones."

The sugar level in the grape is the most important factor, according to Iantosca. It's measured with an instrument called a refractometer, which measures sugar in degrees Brix (pronounced "bricks") and can be used in the vineyard or the lab. It is the key instrument for observing the ripening of the grapes and selecting the time for harvesting. Only a few drops of juice are needed for a reading. Next, the most important measurement to get is the pH, done with a pH meter, and the total acidity.

As the sugar rises in the grape during the ripening process, the total

acidity drops. Grapes used for champagne making, Iantosca points out, should have higher acidity than those used in still wines, because of the secondary fermentation that takes place in the bottle. His grapes are therefore picked early with an ideal 17-1/2°-19° Brix reading for his chardonnay and 18°-18-1/2° Brix for the Pinot Noir, the two basic grapes in sparkling wine.

Both Cutler and Iantosca agree it's important to taste the grapes. As they ripen, the grapes taste more and more like they will in the finished wine. But each year they are as different on a given day as the weather that ripens them.

"A good picking crew is the key to the wine's quality," Charles Tolbert, winemaker at Haywood Winery points out. "Although they don't have time to stop and be selective when picking, they intuitively know to pass up clusters that have ripened unevenly, that have lots of green grapes," he points out. Tolbert feels it's not good enough to average out the percentage of Brix by having some grapes that measure, say 22° while others are 25° Brix. He believes the ideal is to have grapes that are uniform in their sugar/acid balance. Good picking crews can help with this, Tolbert feels.

To make the critical decision of when to pick, the winemaker combines the information obtained by tasting the grape and feeling its change in firmness with the lab tests. He gives the grower a

couple of days notice to allow him to round up his crews and then the harvest is underway. The grapes must arrive at the winery in good condition and as cool as possible.

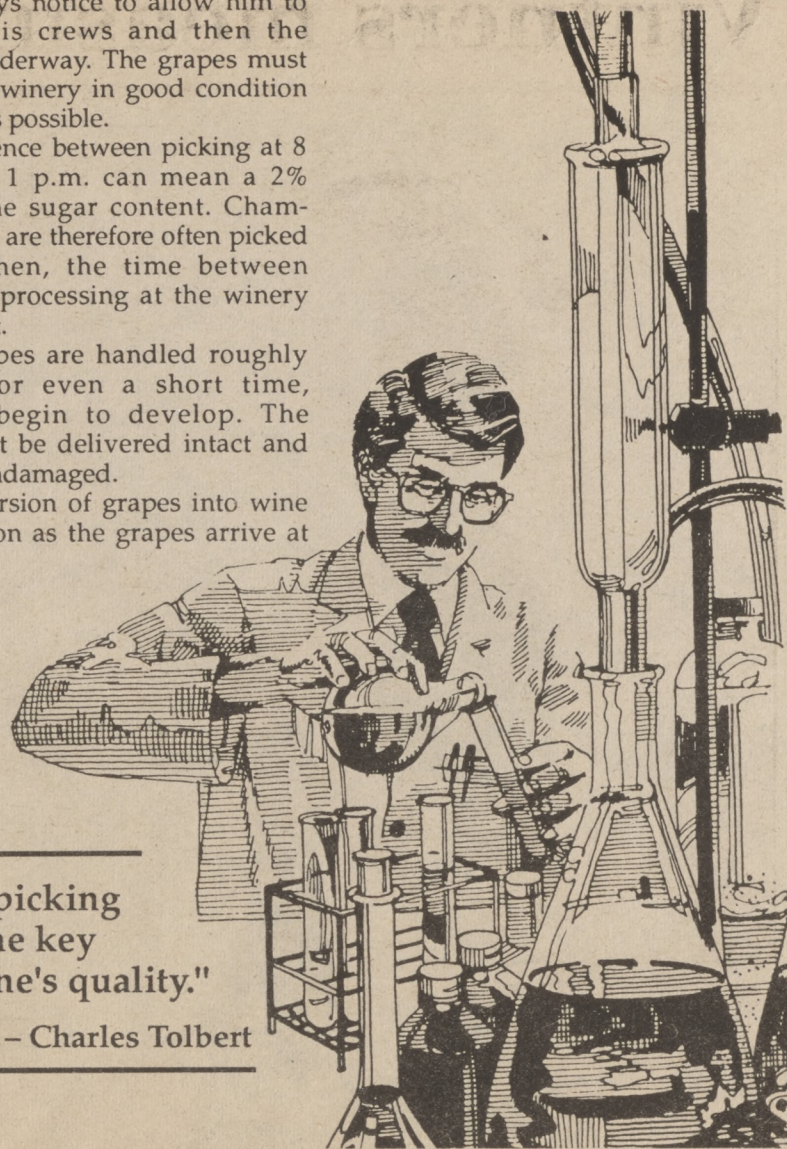
The difference between picking at 8 a.m. versus 1 p.m. can mean a 2% change in the sugar content. Champagne grapes are therefore often picked at night. Then, the time between picking and processing at the winery must be short.

If the grapes are handled roughly and held for even a short time, organisms begin to develop. The clusters must be delivered intact and the berries undamaged.

The conversion of grapes into wine begins as soon as the grapes arrive at the winery.

"A good picking crew is the key to the wine's quality."

— Charles Tolbert



SONOMA



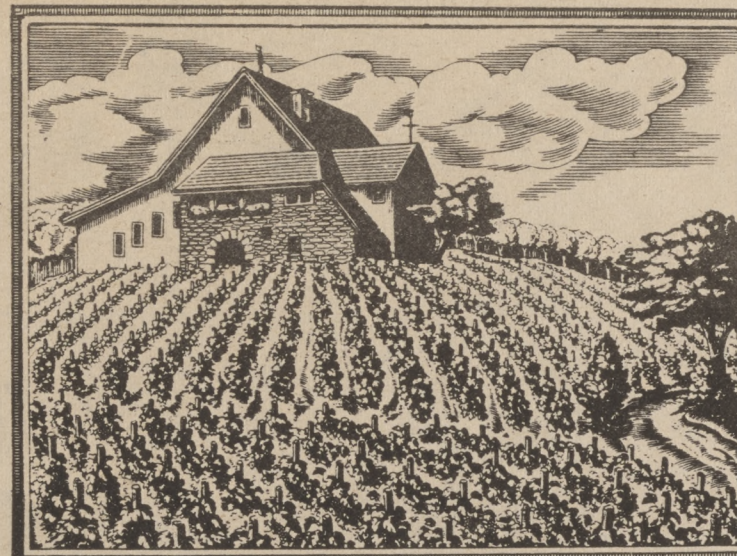
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Wine grapes grown

By Claudia Rippee

The wine grape grower nurtures the grapes, the winemaker expresses his or her vision of the finished wine, but each wine's individual flavor is based on characteristics given by the grape from which it's made.

Here is a list of the major Sonoma Valley wine grapes that contributed to the complexity of the finished product:

CHARDONNAY

Chardonnay is one of the most commonly produced white wines in the Sonoma Valley. This popular varietal is often described as fruity, citrus-like and floral. It's a medium- to full-bodied dry wine.

Chardonnay grapes are one of the early-ripening varieties, and the vines are one of the earliest to begin growth in the spring.

Chardonnay bunches have small berries with tough translucent skins. They are dark green, when shaded, becoming amber when exposed and fully mature. The vines are vigorous growers and adaptable to a wide range of soils.

The most likely country of origin is France.

Sonoma Valley wineries that produce Chardonnay are: Adler Fels, Arrowood, B.R. Cohn, Buena Vista, Chateau St. Jean, Glen Ellen Winery, Grand Cru, Gundlach-Bundschu, Hacienda, Hanzell, Haywood, Kenwood, Kistler, Matanzas Creek, M.G. Vallejo, Ravenswood, St. Francis, Sebastiani, Sonoma Hills, Smothers, Valley of the Moon, Viansa, Wildcat and Napoli Cellars.

GEWURZTRAMINER

Gewurztraminer is a uniquely spicy and floral, fruity white wine. It's made light- to medium-bodied and can be made into a dessert wine.

It's said that you can pick a Gewurztraminer grape at harvest time and get a good idea how the finished wine will taste.

The berries are small, pink to reddish-brown, and have thick, tough skins.

The vines leaf out early in spring, and are one of the earliest to produce ripe grapes. However, the grapes must be picked at the optimum time or the berries will tend to raisin if left on the vine too long after maturity.

It's an important variety in Alsace, France, and small plantings are found in Germany, Austria and Italy.

Wineries that produce Gewurztraminer in Sonoma Valley are: Adler Fels, Buena Vista, Chateau St. Jean, Grand Cru, Gundlach-Bundschu, Hacienda, Haywood, St. Francis, Sebastiani and Wildcat Wines.

PINOT BLANC

This white varietal wine has been described as tasting of melon, coconut or pineapple.

The clusters, as well as the grapes, tend to be small, and the vines sometimes are low in vigor.

The grapes ripen late September to mid-October and are sometimes used in sparkling wine production.

The wine is produced at Glen Ellen Winery.

SAUVIGNON BLANC

This wine is a medium to light-bodied, dry white, which is described as herbaceous or vegetal. The finished product from the Sauvignon Blanc grape is called both Sauvignon Blanc and Fume Blanc.

Berries are medium to large and round. With a greenish color, they have tender skins.

The vines thrive in Sonoma Valley, and they produce vigorous vines with heavy, dense canopies of leaves. They leaf out early and grapes reach maturity early.

The vines probably reached California in the late 1800s, and are also grown in southwestern France.

Wineries that produce Sauvignon Blanc are: Adler Fels, Buena Vista, Carmenet (which makes a Sauvignon Blanc/Semillion blend), Chateau St. Jean, Glen Ellen, Grand Cru, Hacienda, Hanzell, Haywood, Kenwood, Matanzas Creek, M.G. Vallejo, Sebastiani, Smothers, Sugarloaf Ridge and Viansa.

WHITE RIESLING

The classic grape for late-harvest dessert wines, this variety also produces light- to medium-bodied delicate floral and fruity wines. The wine is sometimes labeled as Johannisberg Riesling.

Set on a small cluster, the berries are medium-small, round, and greenish-yellow, speckled with resset dots. These juicy grapes have fairly thick, tough skins and are good producers.

The grapes ripen in mid-September to mid-October on vines that are especially vigorous on fertile, irrigated soils.

Riesling is produced in the Valley at: Buena Vista, Chateau St. Jean, Gundlach-Bundschu, Haywood, Kenwood and St. Francis Winery.

CHENIN BLANC

This white wine is light and fruity, delicate and normally off-dry to semi-sweet. Chenin Blanc grapes are also used in sparkling wine production and in blending.

In the vineyard, look for medium-sized conical clusters with oval, juicy berries.

The vines are very vigorous with a spreading growth habit, and produce



in Sonoma Valley

ripe fruit from mid-September to mid-October.

Chenin Blanc wine is produced locally at Grand Cru, Hacienda, Kenwood and Sebastiani Vineyards.

PINOT NOIR

Pinot Noir is recognized worldwide as one of the outstanding red wine varieties. Its flavor is described as having a silky texture and leaving a lingering freshness in the mouth.

On the vine, clusters are small and cylindrical, with small blue-black berries. The skin on the grapes is fairly thin.

An early-leafing variety, Pinot Noir is one of the first to ripen for harvest.

This very old variety is believed to date back to the first century A.D.

Pinot Noir is produced in Sonoma Valley by: Adler Fels, B.R. Cohn, Buena Vista, Chateau St. Jean, Gundlach-Bundschu, Hacienda, Hanzell, H. Coturri & Sons, Kenwood, Kistler, Richardson, St. Francis, Sebastiani, Sonoma Hills and Valley of the Moon Winery.

ZINFANDEL

The grape makes wine that ranges from the pinkish White Zinfandel to the standard red wine that is medium- to full-bodied. While White Zinfandel is fruity, Zinfandel's typical flavor associations are described as spicy and berry-like. Zinfandel is also used in production of standard red table wines and in blends.

While Zinfandel vines are not big, the grapes are. They're reddish-black to black in color, are juicy and thin-skinned but have a rather neutral flavor.

This type leafs out fairly late in spring, and grapes ripen in late September to early October.

The introduction of Zinfandel to California about 1862 is credited to Agoston Haraszthy who is said to have brought cuttings from Europe.

Zinfandel is produced by: Buena Vista, Glen Ellen, Gundlach-Bundschu, Haywood, H. Coturri & Sons, Kenwood, Kistler, Ravenswood, Richardson, Sebastiani, Sugarloaf Ridge, Napoli Cellars and Valley of the Moon Winery.

CABARNET SAUVIGNON

The wine is red and rich with fruit and berry flavor, made medium to full-bodied, tannic and dry.

A very old variety, the wine has the ability to improve with aging into truly "big" wines, among the best produced in California.

This variety ripens late, after mid-October. The berries are small and black with a whitish cast. The skin on these loosely bunched grapes is very thick. When the grapes are sampled in the vineyard, the taste can be peppery or weedy.

Vine growth is very vigorous, with

a late-season leafing. Although harvest date is late too, the thick berry skins make the variety resistant to spoilage and able to withstand fall rains with little damage.

Look for Cabernet Sauvignon from these Valley wineries: Adler Fels, Arrowood, B.R. Cohn, Buena Vista, Carmenet (which makes a Cabernet Sauvignon/Cabernet Franc blend), Chateau St. Jean, Glen Ellen Winery, Grand Cru, Gundlach-Bundschu, Hacienda, Hanzell, Haywood, H. Coturri & Sons, Kenwood, Kistler, Las Montanas, Laurel Glen, M.G. Vallejo, Richardson, St. Francis, Sebastiani, Smothers, Sugarloaf Ridge, Valley of the Moon, Vianas and Napoli Cellars.

MERLOT

A soft, fruity wine, Merlot is medium- to full-bodied and dry. It is often described as being cherry-like in both aroma and taste.

Merlot can stand on its own or be used in a blend with Cabernet Sauvignon.

Crop levels are hard to predict, but the vine is a vigorous grower. Grape clusters are medium-small and berries small and black.

Wineries that produce Merlot in Sonoma Valley are: Buena Vista, Chateau St. Jean, Glen Ellen Winery, Gundlach-Bundschu, Matanzas Creek, M.G. Vallejo, Ravenswood, Richardson, St. Francis, Sebastiani and Wildcat Wines.

SEMILLON

A mild, dry, fruity, crisp white wine with fig-like and melon-like qualities that, according to one local winery, is "unpretentious."

Two Valley wineries, Valley of the Moon and Glen Ellen, produce a 100 percent Semillon. Other wineries have used Semillon in blends with Sauvignon Blanc.

Its small grape clusters offers a low yield per acre, but the small berries and clusters have a higher solid to liquid ratio. They ripen in early- to mid-September.

Semillon grapes may have been first grown in California by French immigrant winemakers who came here in the Gold Rush days and settled in San Jose and Santa Clara.

They were first grown in the Sauterne region of France.

MUSCAT CANELLI

Produces a sweet dessert wine with a pronounced, yet delicate muscat flavor.

Ripens in late September and early October.

The clusters are medium to medium-large in size with a weak to average wine vigor. The fruit can raisin badly if left on the vines.

Originally grown in southern France and northern Italy, it is produced in Sonoma Valley by St. Francis Winery in Kenwood.





Wines Produced by Sonoma Valley Vintners

	CHARDONNAY	SAUVIGNON/ FUME BLANC	WHITE ZINFANDEL	GEWURZTRAMINER	RIESLING	CHENIN BLANC	SEMILLION	SYMPHONY	COLOMBARD	WHITE	CHAMPAGNE	CABERNET SAUVIGNON	ZINFANDEL	MERLOT	PINOT NOIR	BARBERA	GAMAY	LATE-HARVEST DESSERT	MUSCAT CANELLI	KLEINBERGER	VINTAGE PORT	CABERNET FRANC	PINOT BLANC	RED	WHITE PINOT NOIR
Adler Fels	♦	♦		♦							♦	♦			♦			♦							
Arrowood Vineyard & Winery	♦											♦													
B.R. Cohn	♦											♦			♦										
Buena Vista Winery & Vineyards	♦	♦		♦	♦							♦	♦	♦	♦										
Carmenet		♦ ¹							♦			♦ ²													
Chateau St. Jean	♦	♦		♦	♦		♦				♦	♦		♦	♦			♦	♦						
Glen Ellen Winery	♦	♦	♦				♦			♦		♦	♦	♦					♦				♦		
Gloria Ferrer Champagne Caves											♦														
Grand Cru Vineyards	♦	♦	♦	♦		♦						♦						♦							
Gundlach-Bundschu Winery	♦			♦	♦							♦	♦	♦	♦					♦					
Hacienda Winery	♦	♦		♦		♦						♦			♦						♦				
Hanzell Vineyards	♦											♦			♦										
Haywood Winery	♦	♦		♦	♦					♦		♦	♦											♦	
H. Coturri & Sons, Ltd.												♦	♦		♦		♦								
Kenwood Vineyards & Winery	♦	♦	♦		♦	♦						♦	♦		♦										
Kistler Vineyards	♦											♦			♦										
Las Montañas												♦	♦											♦	
Laurel Glen Vineyard												♦													
Matanzas Creek Winery	♦	♦												♦											
M.G. Vallejo	♦	♦	♦									♦		♦											
Ravenswood	♦												♦	♦							♦				
Richardson Vineyards												♦	♦	♦	♦										
Robert Hunter Winery											♦														
St. Francis Vineyards & Winery	♦			♦	♦	♦						♦		♦	♦			♦	♦						♦
Sebastiani Vineyards	♦	♦	♦	♦				♦			♦	♦	♦	♦	♦	♦	♦	♦	♦						
Sonoma Hills Winery	♦														♦										
Smothers	♦	♦								♦		♦						♦						♦	
Sugarloaf Ridge Winery		♦										♦	♦												
Valley of the Moon Winery	♦		♦				♦	♦	♦			♦	♦		♦										
Viansa Winery	♦	♦										♦													
Wildcat Wines	♦			♦										♦											
Van Der Kamp Champagne											♦														
Napoli Cellars	♦											♦	♦												

¹ Sauvignon Blanc/Semillon Blend

² Cabernet Sauvignon/Cabernet Franc Blend

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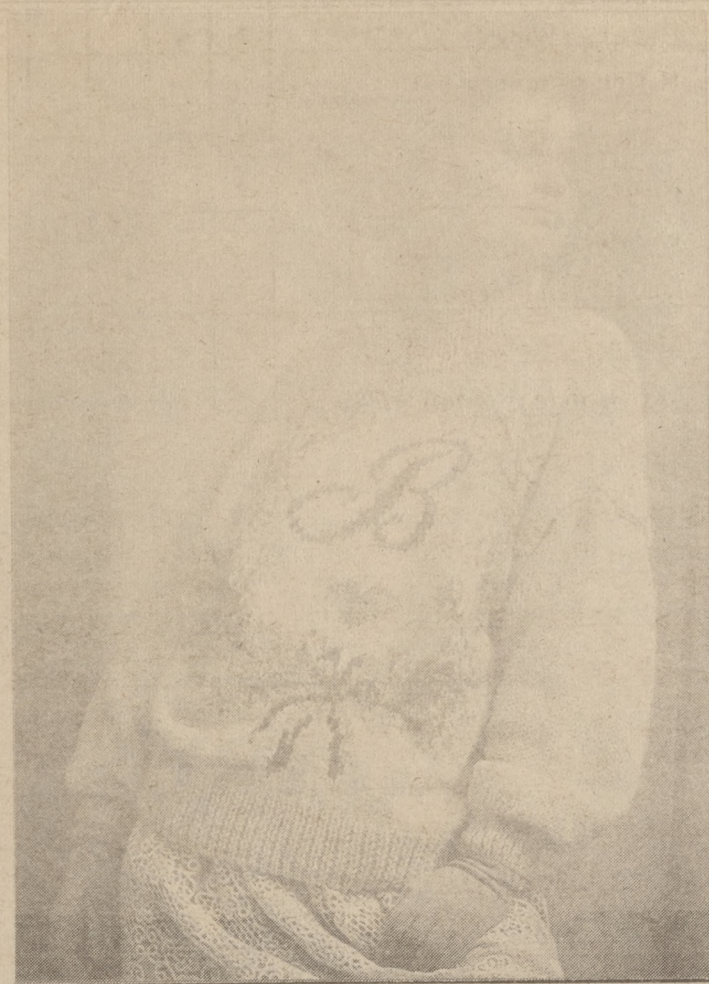
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Menu Samples

PIZZAS

	SMALL	MEDIUM	LARGE	X-LARGE
Cheese	\$6.30	\$7.50	\$8.95	\$10.30
Lingua	7.30	8.50	10.20	11.55
Bell Pepper/Onion	7.30	8.50	10.20	11.55
Mushroom	7.30	8.50	10.20	11.55
Vegetarian Special Combo	8.40	9.65	11.50	12.95
(Bell Pepper, Onion, Olives, Mushrooms, Garlic)				
Meatball	7.30	8.50	10.20	11.55
Olive	7.30	8.50	10.20	11.55
Pepperoni	7.30	8.50	10.20	11.55
Salami	7.30	8.50	10.20	11.55
Mary's Special Combo	8.50	9.85	11.55	13.25
(Salami, Pepperoni, Cooked Salami, Sausage, Mushrooms)				
Sausage	7.30	8.50	10.20	11.55



DINNERS

Dinners served with soup or salad, sourdough french bread & butter, and coffee.
A la carte orders served with bread & butter.

	DINNER	A LA CARTE
Spaghetti and Meatball Mary's famous meat sauce, cooked slowly, using the finest ingredients with a homemade meatball	\$6.85	\$5.75
Eggplant Parmigiana Slices of breaded eggplant covered with marinara sauce and baked with a generous portion of cheese. An excellent vegetarian dish.	7.40	6.30
Gnocchi Potato pasta made the old fashioned way one by one, mixed in a meat sauce with a touch of butter for a creamy taste and topped with a homemade meatball. This one is Mary's speciality.	8.60	7.50



SALADS

Dinner Salad	\$2.30
Mary's Special Salad	\$4.60

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'It's back-breaking work'

By Tamar Stieber

"It's hard, back-breaking work," said Salvador de la Cruz, 30, relaxing with a Tecate and lime in the late after-noon shade after picking half a ton of Haywood Winery's prize-winning Chardonnay grapes that day.

With a grape-stained hand, he stretched for his beer, took a long draught and lay back down on his side. "It's tiring, it's dirty and it doesn't bring in much money," he continued, explaining he earns between \$40 and \$50 for a day's work, depending upon the total amount of grapes the crew picks.

So why does he do it year after year? "No hay mas trabajo - there's no other work," he stated.

Like most of his co-workers, De la Cruz comes to California from Mexico during the summer when the first crops of the season are ripe for the picking.

He spends two or three months working his way through the San Joaquin, Sonoma and Napa valleys, picking everything from grapes to nectarines and nuts and sleeping in his Ford El Camino which he shares with another worker - so he doesn't have to pay the price of a hotel. "It's hard to find an apartment for only 10 days," he added.

The comedian of the group, De la Cruz gets along well with his "roommate," Jose Delgado, 34, and his fellow crew members, but he admitted that not seeing his wife for several months at a time gets rough.

From 6 a.m. to 3 or 4 p.m., vineyard workers like De la Cruz bend under an unforgiving sun, dropping cluster after cluster of wine grapes from the

vine to the basket with precision and speed, careful not to crush any of the precious crop. Paid by the tonnage, it is to the pickers' advantage to move quickly.

"The quicker you pick, the more money you make," explained Joseph

Bedollo, 53, a 10-year Buena Vista vineyard worker who follows the pickers in a tractor while they toss full baskets of grapes, stacked seven high, onto the back.

Sixty Buena Vista workers - a permanent crew of 10, including Bodello, and five outside crews hired just for the crush - would harvest 100 tons of tiny Pinot Noir grapes in three days at the vineyards on Ramal Road.

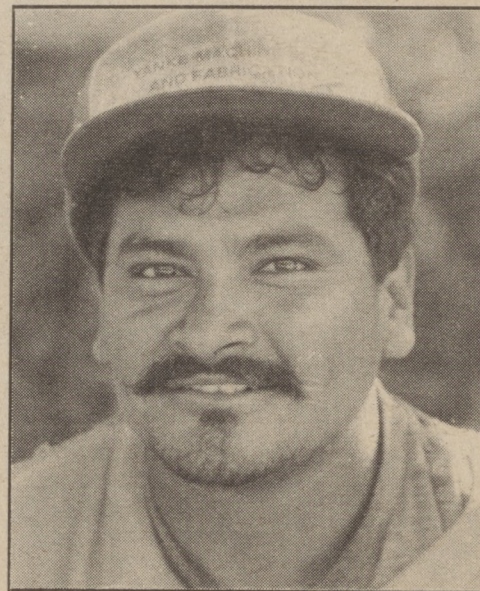
As permanent staff for a large vineyard, Bodello figured each crew member should earn around \$100 a day, "but you really gotta swing it," he said, referring to the sharp, curved grape knife which literally takes its due in flesh and blood, hence the gloves which crew members wear in sheer self-defense.

Like his crew, Buena Vista vineyard foreman Angel Cortez, 33, dons the "uniform" of his trade - a pair of heavy pants, a T-shirt and a long-sleeved workshirt to keep from get-ting scratched by the vines.

Driving back and forth from the vineyards to the loading dock, he misses the breeze from the Carquinez Straits which occasionally blows across the hillsides. But grapes, not the breeze, are on his mind.

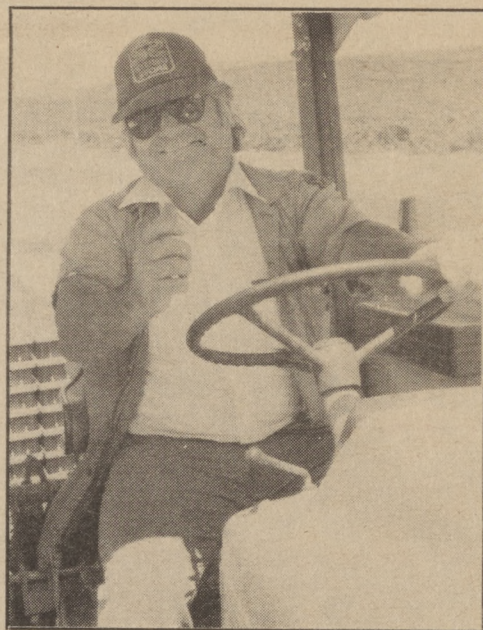
The faster he moves, the faster his men move. If nothing else, time is of the essence during crush to ensure the grapes are picked when the sugar level is just right - 21 to 22 percent for Pinot Noir, Cortez explained.

And when it's over? Cortez smiled. "We don't want to see another grape," he said.



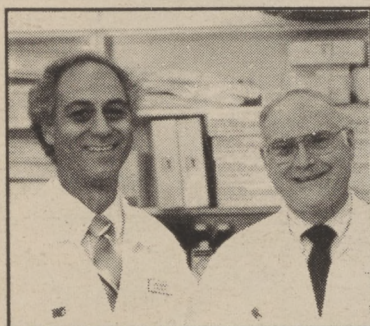
Photos by Richard Ammon

SLEEPING IN HIS CAR until he returns to Mexico, Haywood grape picker Salvador de la Cruz describes his work as "backbreaking."



"YOU REALLY GOTTA SWING IT," says Buena Vista vineyard worker Joseph Bodello, referring to the curved grape-cutting knife.

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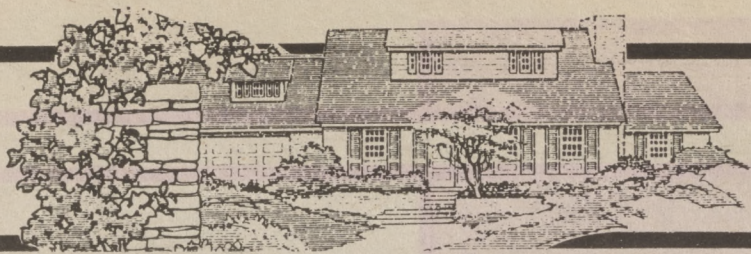
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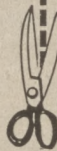
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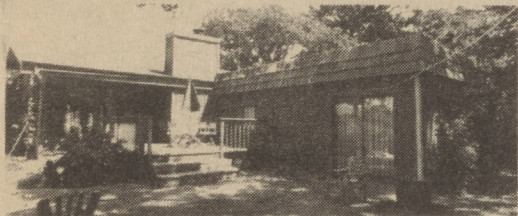
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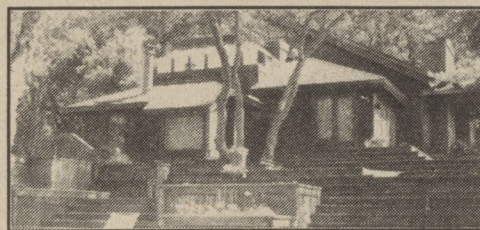
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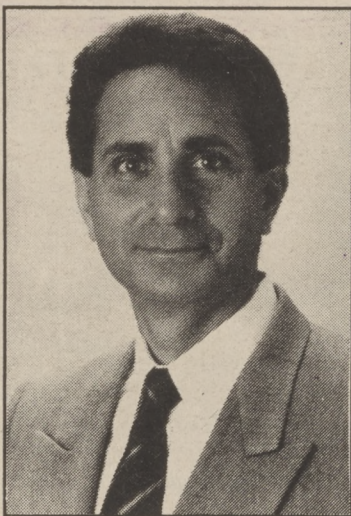
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Joseph Mathews Winery, Napa

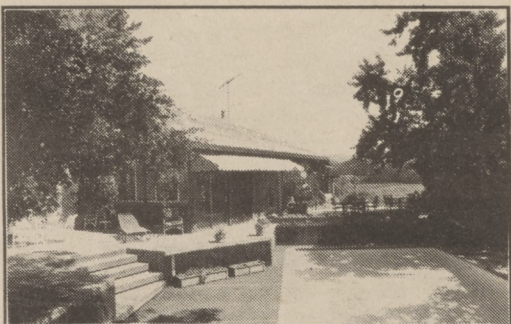


The Joseph Mathews Winery complex includes the winery and the Sherry Oven Restaurant (above), as well as the Hennessey House Bed and Breakfast Inn (at left).

Presently listed with Martin Levy is the historic Joseph Mathews Winery complex in downtown Napa. Encompassing more than an acre, the complex includes a winery with a tasting room and a gift shop, the Hennessey House Bed and Breakfast Inn and the Sherry Oven Restaurant, which is complete with a full bar, banquet facilities and a patio dining area.

The stone winery, one of the oldest in the Napa Valley, was established in 1878. Both the winery and the Hennessey House are listed in the National Register of Historic Places. The picturesque grounds have been used often as settings in the television series "Falcon Crest." The complex, including inventory and equipment, is priced at \$5,250,000.

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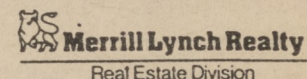
High on an oak-studded ridge, this 3-bedroom, 2 bath home has expansive decks designed for ultimate enjoyment of views that reach to the Golden Gate – and beyond. Set on nearly 9 acres with plenty of room for a horse and many rolling hills to ride. Located in Sonoma's prestigious Diamond A neighborhood and priced at \$435,000.

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Zorro cover crop slows vineyard erosion

By Francis Brofos

To the casual observer looking at a certain four acre block at Haywood Winery's Chamizal Vineyards in the hills above Sonoma, half the block might look poorly maintained. The other half is a bare vineyard with the soil beautifully manicured between the rows of vines, the more familiar sight to those touring our wine country.

But this is a study plot, established by Dennis Bowker, manager of the

vineyard in cooperation with the Soil Conservation Service staff. The purpose is to test two cultivation techniques.

One of the blocks is disked as usual in the spring, killing grass that has sprouted there. The other gets mowed between the rows, allowing the grass to survive. Otherwise both sides get equal treatment; duplicating as nearly as possible the maintainence to de-emphasize variables other than the cover crop versus no cover crop comparison.

Cover crops are critical in hillside vineyards, where erosion can cause severe damage. At Haywood, zorro, a native annual grass is used. This grass has an opposite life cycle to the vine,

growing in the winter months when the vine is dormant, and itself becoming dormant when the vine is producing in the summer months. Zorro competes less with the vines because of this. It is mowed as frequently as necessary and

is kept at a height of 4 to 6 inches during the spring. It crowds the weeds and protects the soil surface, reducing the force of rain. The roots bind the soil

Turn to page 21



HAYWOOD WINERY'S enologist, Sara Steiner, prepares one of the samples used in the cover crop experiments.

Photo by Richard Ammon

Raptor roosts rid rodents

According to Dennis Bowker, manager of Chamizal Vineyards, owned by Haywood Winery, cover crops which protect his soil from erosion also protect meadow voles from their natural predators.

Bowker was losing some 110 Zinfandel vines each year to the meadow vole. They kill the plants by eating the bark. But Bowker has set up artificial perches for birds of prey like eagles, hawks and owls, commonly known as raptors. "Since providing the raptor roosts and diskng a 16 foot wide swatch around the vineyard two years ago I've lost about five plants per year," Bowker said.

The birds prey on rodents, normally hunting from a perch. But Chamizal's vineyards are surrounded

by steep hillsides covered with bushy and dense native oak unsuitable as good hunting roosts. Bowker solved this problem by using 20 feet tall two-by-fours as the base of the roost, with a broken pick handle on the top as a perch for the birds. (Broken pick handles are easy to come by in hillside vineyards with their rocky soils.) Since rodents do not like to cross bare ground they don't like to enter the vineyard by crossing the disked perimeter where there is no grass to hide them from sight.

In another vineyard planted to Chardonnay, Bowker learned that setting up raptor roosts was effective even without diskng. There he has cut his losses to none after losing about 20 plants per year previously.

A set of plans and instructions for building raptor roosts may be obtained by contacting the Soil Conservation Service in Petaluma at (707) 763-1631.

-F.B.

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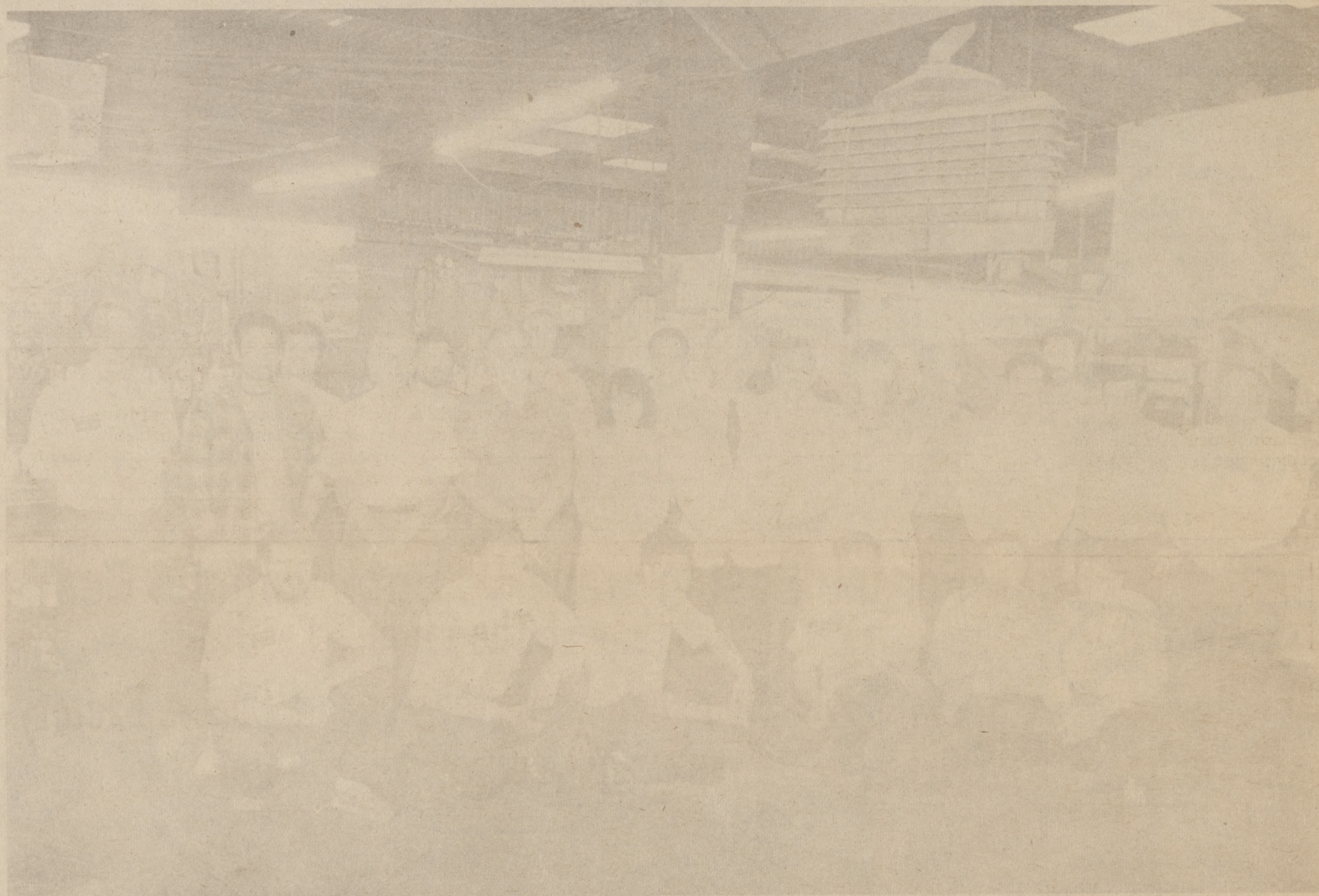
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Cover crop

From page 19

together. And the decay of both roots and grass adds organic matter to the soil, improving water penetration which in turn reduces the amount of water that might cause erosion.

"There should be a switch, there is considerable disadvantage to disking," says Sara Steiner, enologist at Haywood Winery. "One problem is that you have to add chemicals to compensate for mineral loss caused by erosion. But a cover crop program must be commercially viable and economically feasible," she adds.

The intention is to continue the test project for five years in basically the same format, in order to have an extended series of data for comparison.

Cover crops have effects other than preventing erosion. Bowker is looking at the effects on both the vine and the grapes produced by those vines. The results show some definite trends, although it's too early to draw final conclusions. The weight of the crop on the cover crop side tended to be somewhat higher, the pH lower and the sugar content higher, showing that the cover crop had enhanced ripening of the fruit.

In a blind tasting at Haywood Winery attended both by winery staff as well as outsiders, results favored the cover crop wine.

WHEN THE GRAPES ARE RIPE

(Information from: Wine Grape Varieties in the North Coast Counties of California, Division of Agricultural Sciences, University of California)

EARLY	Chardonnay - late Aug. to early Sept.					
	Gewürztraminer - late Aug. to early Sept.					
	Pinot Noir - late Aug. to early Sept.					
MID-SEASON*	Sauvignon Blanc - early Sept. to mid-Sept.					
	White Riesling - mid-Sept. to mid-Oct.					
	Chenin Blanc - mid-Sept. to mid-Oct.					
	Muscat Canelli - mid-Sept. to mid-Oct.					
	Pinot Blanc - late Sept. to mid-Oct.					
	Zinfandel - late Sept. to early Oct.					
LATE	Merlot - late Sept. to mid-Oct.					
	Carignane - mid-Oct. to early Nov.					
	Cabernet Sauvignon - mid-Oct. to early Nov.					
		AUG	SEPT	OCT	NOV	

* Grapes maturing mid-season generally are ready in the order given above, while the order in which early- and late-maturing grapes are ready is more dependent on vineyard location, cultural practice, and other variables.



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Crush cuisine: It's gourmet at Kenwood

By Francis Brofos

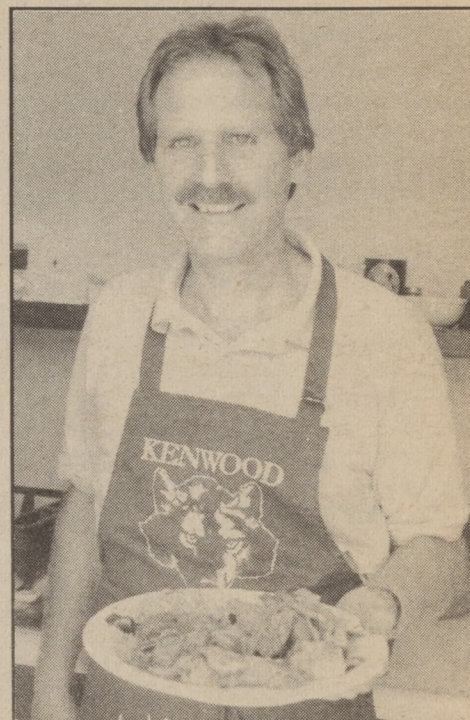
I had heard about Bruce Osterlye of Kenwood Vineyards. He is in charge of the bottling line and is the warehouse manager as well, and he has been with the winery for 12 years.

But when I learned that he also cooks gourmet luncheons for the crew during the two month crushing season I decided to visit with him. After all, not every winery has a chef on their staff who can whip up culinary delights in the middle of a hectic work day and feed around 30 workers.

I found Bruce in the winery kitchen putting a huge roast beef in the oven for that day's lunch.

"Here at Kenwood we kill 'em with kindness," he said. "We even ask the crew what they would like to have for lunch, and wine is encouraged as the beverage of choice. The owners join us, as do many growers, some of whom have begun to deliver their grapes samples right at twelve noon," he added.

Bruce, who went to hotel and



Chef/vintner Bruce Osterlye

restaurant school in San Francisco and Switzerland, told me that five or six years ago the idea was to have lunch catered in order to feed the crews who work long hours seven days a week.

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Photos by Richard Ammon

AND A SATISFIED Kenwood crush crew.

catering became inconvenient after it was tried for a year or two.

At that point, Bruce offered to cook, at first simple dishes like lasagna or potatoes, onion and cheese. Then his dishes became more and more sophisticated. The winery bought nice plates and silverware. And the crew became almost inadvertently converted to "foodies", people who are truly excited about food. They look forward to Bruce's cooking and the luncheons are like informal food seminars.

Being part Armenian, Bruce favors Mediterranean-style cuisine. At the recent Yulupa Day luncheon, so named after Kenwood's vineyard off Arnold Drive, he prepared the annual feast as an entirely - Mediterranean buffet. It featured such delectable dishes as rice and currant stuffed vine leaves, known as yalanchi dolma; eggplant with sesame seed and lemon, or baba ghanoush; a cracked wheat, tomato and mint salad called tabouleh, as well as grilled swordfish with walnut and lemon tartar. Rice pilaf with pinenuts and many other dishes rounded out the extensive buffet.

Similar fare is also served at the winery luncheons. Bruce told me he likes to serve fish, such as broiled halibut with a spinach and garlic sauce or monk fish with Newberg sauce. Sauvignon Blanc and Chardonnay is served with the fish dishes while Cabernet Sauvignon and Zinfandel usually accompany lamb and beef courses. In partaking of wine during the 45-minute luncheon break, everyone is aware that several hours of hard work lie ahead for the afternoon.

Last day of crush at Kenwood is Irish Day, a tradition that sees the Mediterranean foods like chicken, fish, rice, yogurt and lamb give way to corned beef and cabbage.

As I left Osterlye's kitchen pursued by the wafting aromas of his roast beef, he reflected on his gastronomical endeavors: "Let's give something back to ourselves," he said.



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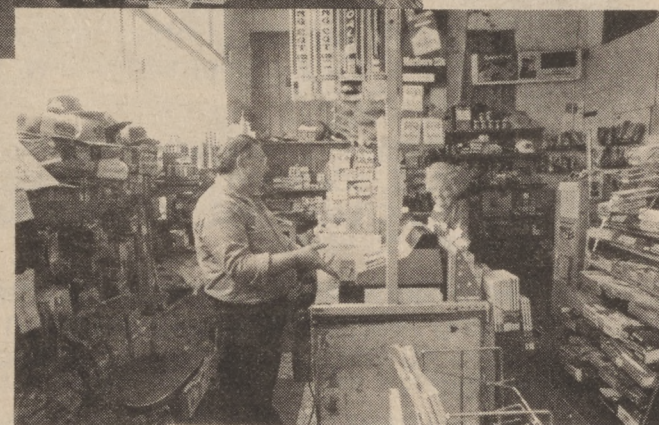
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'The crush is on'

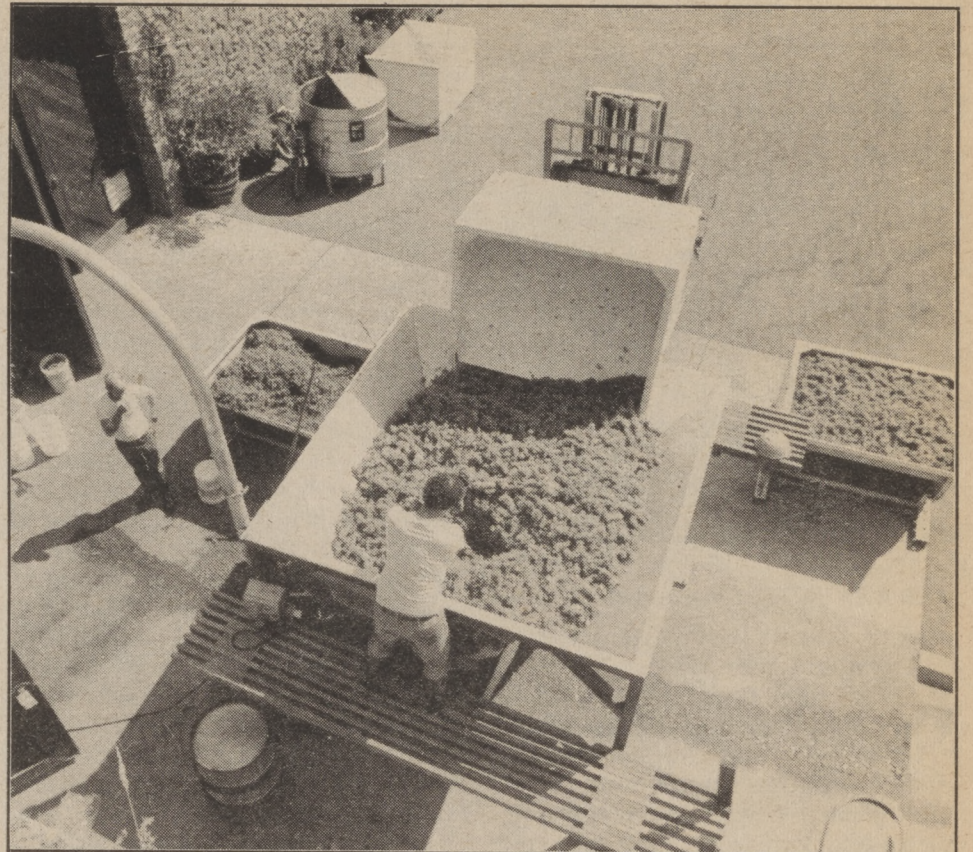


Photo by Tom Friesen

THE FOLLOWING is a pictorial of just one of the many crushes that have occurred and are continuing to take place this month in Sonoma Valley. Above, the grapes come from the field into the crusher at Sonoma's Haywood Winery.



Photo by Ed Shawlinsky

HAYWOOD'S Marcello Hernandez of Sonoma, gently guides the grapes to the corkscrew crusher at the bottom of the funnel-like machine. Here, the stems are separated and the juice goes into the winery via large flexible tubes.



Photos by Ed Shawlinsky and Richard Ammon

BELOW THE crusher, the separated grape stems flow from a chute like a waterfall. At right, Haywood's Brock Giles of Sonoma scoops up the stems, called "MOG" (material other than grapes) and loads it for later tilling back into the soil.

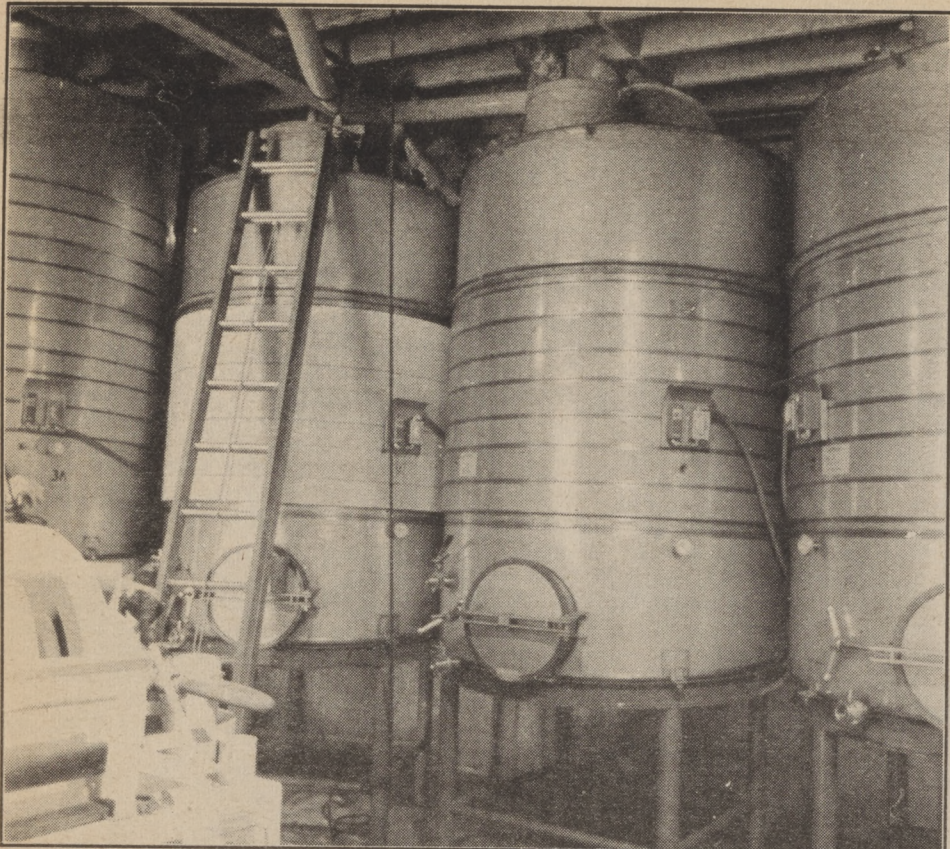


Photo by Ed Shawlinsky

THE JUICE IS pumped into large dejuicing tanks where the "free run" or pure juice naturally settles from the grape skins.

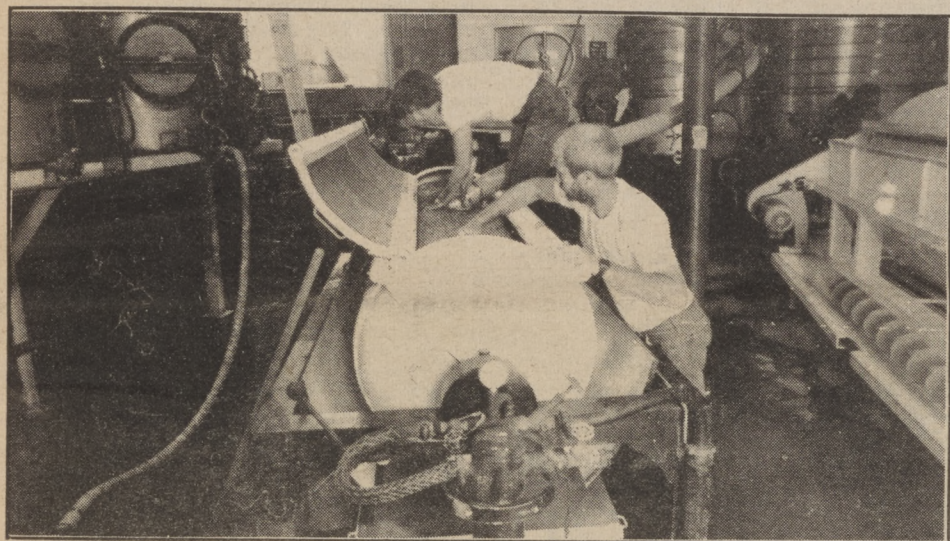


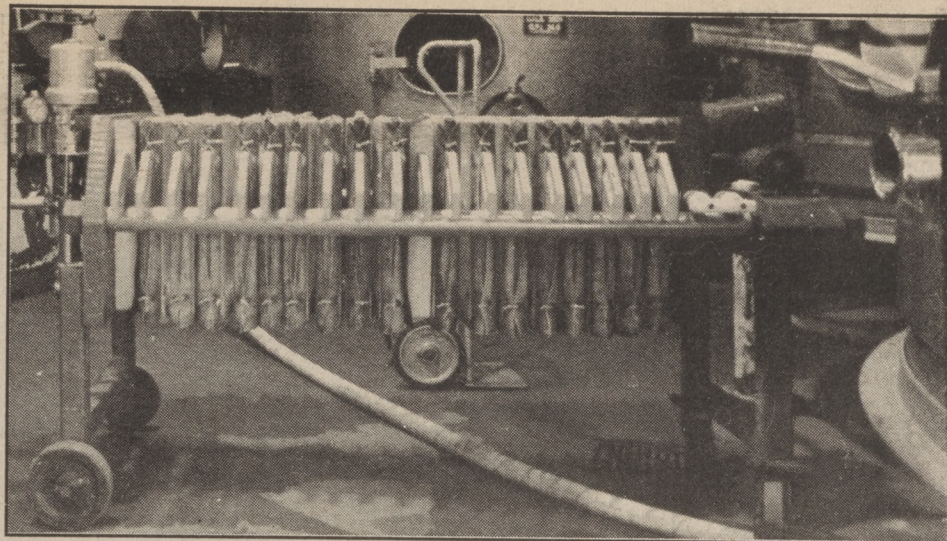
Photo by Tom Friesen

HAYWOOD WINEMAKER Charles Tolbert (right) and enologist, Sara Steiner, load the bladder press, so named for its inflatable rubber center. The crushed grapes with their skins and the "free run" or pure juice are pumped together to the press from the crusher in this process. From there, the juice is sent to a holding tank.



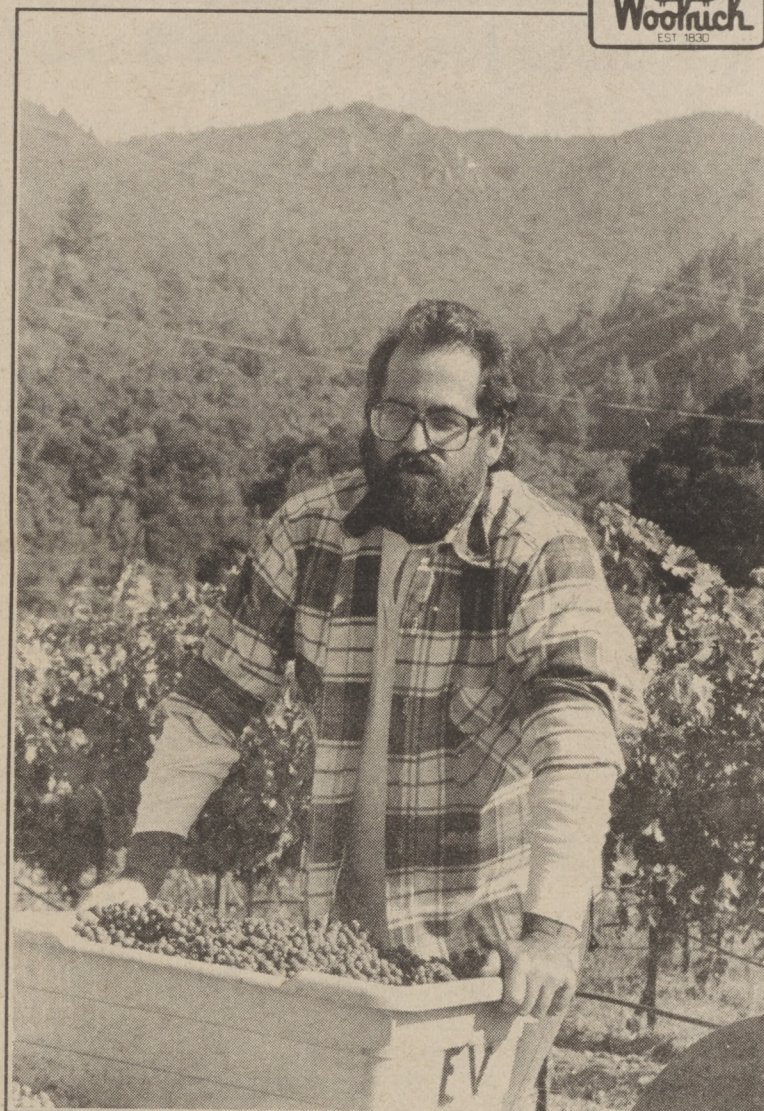
Photo by Richard Ammon

HAYWOOD'S Jeff Blum (right) and Marcello Hernandez scoop the grape skins from the bottom of a dejuicing tank that separates the "free run" naturally. From there they will load the skins into the bladder press to produce more juice.



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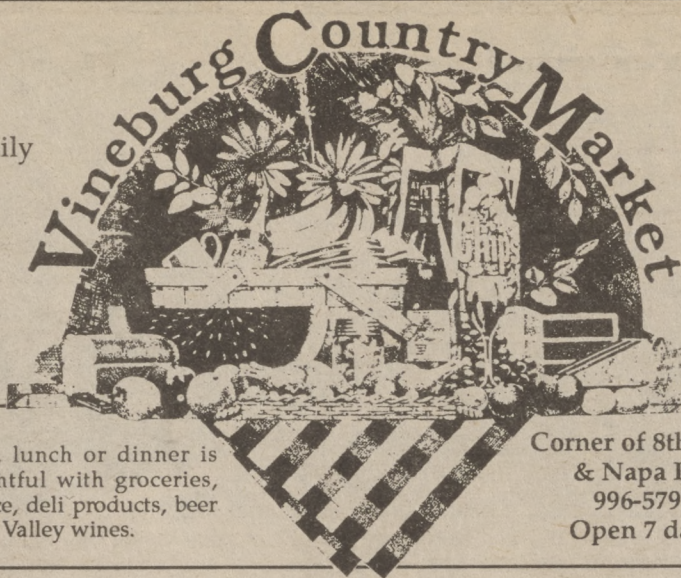
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2-ARROWOOD WINERY - First released in April 1988. Winemaker/owner: Richard Arrowood. Assistant winemaker: Allen Kezer. At 13247 Sonoma Highway. No tastings. Tours and retail sales by appointment. For information call 938-5170.

3-B.R. COHN - First vintage in 1984. Winemaker: John Speed. General manager: Nick Lazazzera. Owner: Bruce Cohn. Olive Hill Vineyards, 15000 Sonoma Highway, Glen Ellen. Tours, tasting and retail sales by appointment. For more information write P.O. Box 1673, Sonoma, CA 95476 or call 938-4064.

4-BUENA VISTA WINERY - Celebrated its 130th anniversary this year. Winemaker: Jill Davis. Owners: A. Racke Company of West Germany. Winery president: Marcus Moller-Racke. At 18000 Old Winery Road, just east of Sonoma. Take East Napa Street from Plaza, turn left on the Old Winery Road. Tasting room open daily 10 a.m. to 5 p.m. Self-conducted tours. Shady picnic areas. Phone 938-1266.

5-CARMENET VINEYARD - Producing vineyard since 1968. Winemaker: Jeff Baker. Owner: Chalone, Inc. Winery features man-made caves at 1700 Moon Mountain Drive. Tours and tastings by appointment only. Phone 996-5870.

6-CASWELL VINEYARDS - Off-site tasting room is at the Wine Gallery, 8860 Sonoma Highway. Winemaker: Dwight Caswell, Jr. Owner: Dwight Caswell, Sr. Open daily from noon to 5 p.m. Phone 833-2015.

7-CECCHETTI SEBASTIANI CELLAR - Owners: Roy Cecchetti and Don Sebastiani. Write P.O. Box 1607, Sonoma, CA 95476 or call 996-VINE.

8-CHATEAU ST. JEAN - Founded in 1973. Winemaker: Richard Arrowood. Owner: Suntory International. Winery president: Greg DeLuca. At 8555 Sonoma Highway in Kenwood. Tasting room open daily 10 a.m. to 4:30 p.m. except major holidays. Self-guided tours from 10:30 a.m. to 4 p.m. Picnic area provided. Phone 833-4134.

9-H. COTURRI & SONS - Had its beginnings in 1960s. Winemaker: Tony Coturri. Owners: Harry, Tony and Phil Coturri and Dan Parun. In Glen Ellen, phone 996-6247 or write P.O. Box 396, Glen Ellen, 95442. No tastings or tours.

10-FALLENLEAF VINEYARD - First release in 1986. Winemaker: John Montero. Owner: Harry Cohn. At George Ranch on the west side of Sonoma. No tastings or tours. Phone 996-0308.

11-GLEN ELLEN WINERY - Founded in 1980. Winemaker: Mike Benziger. Cellarmaster: Joe Benziger. Owner: Bruno Benziger. Located at 1883 London Ranch Road, Glen Ellen. Tasting room open daily 10 a.m. to 4 p.m. Self-guided tours on weekends. Picnic area under redwoods. Phone 996-1066.

12-GLORIA FERRER CHAMPAGNE CAVES FREIXENET SONOMA - Established in 1982. Winemaker: Robert Iantosca. Owner: Frexenet, S.A., Pedro Ferrer, president. Located at 23555 Highway 121, Schellville, opposite Sonoma Valley Airport. Tours daily from 10:30 a.m. to 4:30 p.m. Tastings daily from 10:30 a.m. to 5:30 p.m. Phone 996-7256.

13-GRAND CRU VINEYARDS - Since 1880s, when it was the Lemoine Winery. Winemaker: Bob Magnani. Owners: Walt and Tina Dryer. At 1 Vintage Lane, Glen Ellen, behind Dunbar School. Take Highway 12 north. Turn left on Arnold Drive to go towards Glen Ellen. Make a quick right-hand turn onto Dunbar Road. Continue on Dunbar Road to Dunbar School.

Left-hand turn onto Vintage Lane behind school. Tasting room open daily 10 a.m. to 5 p.m. Self-guided tours. Picnic area. Phone 996-8100.

14-GUNDLACH-BUNDSCHU WINERY - Founded by Jacob Gundlach 130 years ago. Winemaker: Lance Cutler. Owner: Jim Bundschu. At 2000 Denmark Street, Vineburg. From the Sonoma Plaza take Napa Street East to Eighth Street East. Turn right. Continue on Eighth Street East to Denmark Street. Turn left on Denmark. Tasting room open daily 11 a.m. to 4:30 p.m. Picnic area. Phone 938-5277.

15-HACIENDA WINERY - Vineyards were planted by the father of California premium winemaking, Agoston Haraszthy in 1857. Winemaker: Eric Laumann. Owner: A. Crawford Cooley. At 1000 Vineyard Lane, Sonoma. Take Napa Street East out of Sonoma to Seventh Street East. Turn left. Take Seventh Street to Castle Road, turn right. Proceed to Vineyard Lane. Tasting room open daily 10 a.m. to 5 p.m. Picturesque picnic area-wine garden. Phone 938-3220.

16-HANZELL VINEYARDS - Became a bonded winery in 1957. Winemaker: Bob Sessions. Owner: Barbara de Brie. Visitors by appointment only. No tasting. Phone 996-3860.

17-HAYWOOD WINERY - Opened in 1980. Winemaker: Charles Tolbert. Assistant winemaker: Sara Steiner. Vineyard manager: Dennis Bowker. Owner: Peter Haywood. Located at 18701 Gehricke Road, just north of the town of Sonoma. Tasting room open daily, 11 a.m. to 5 p.m. Phone 996-4298.

18-KENWOOD VINEYARDS - Formerly the Pagani Brothers Winery, founded in 1906, it was purchased by its current owners in 1970. Winemaker: Mike Lee. President: John Sheela. Located at 9592 Sonoma Highway near the intersection of Warm Springs Road, in Kenwood. Tasting room open daily from 10 a.m. to 4:30 p.m. except major holidays. Call 833-5891.

19-KISTLER VINEYARDS - Established in 1979. Winemaker/owner: Stephen Kistler. Located at 2995 Nelligan Road, Glen Ellen. No tasting or tours.

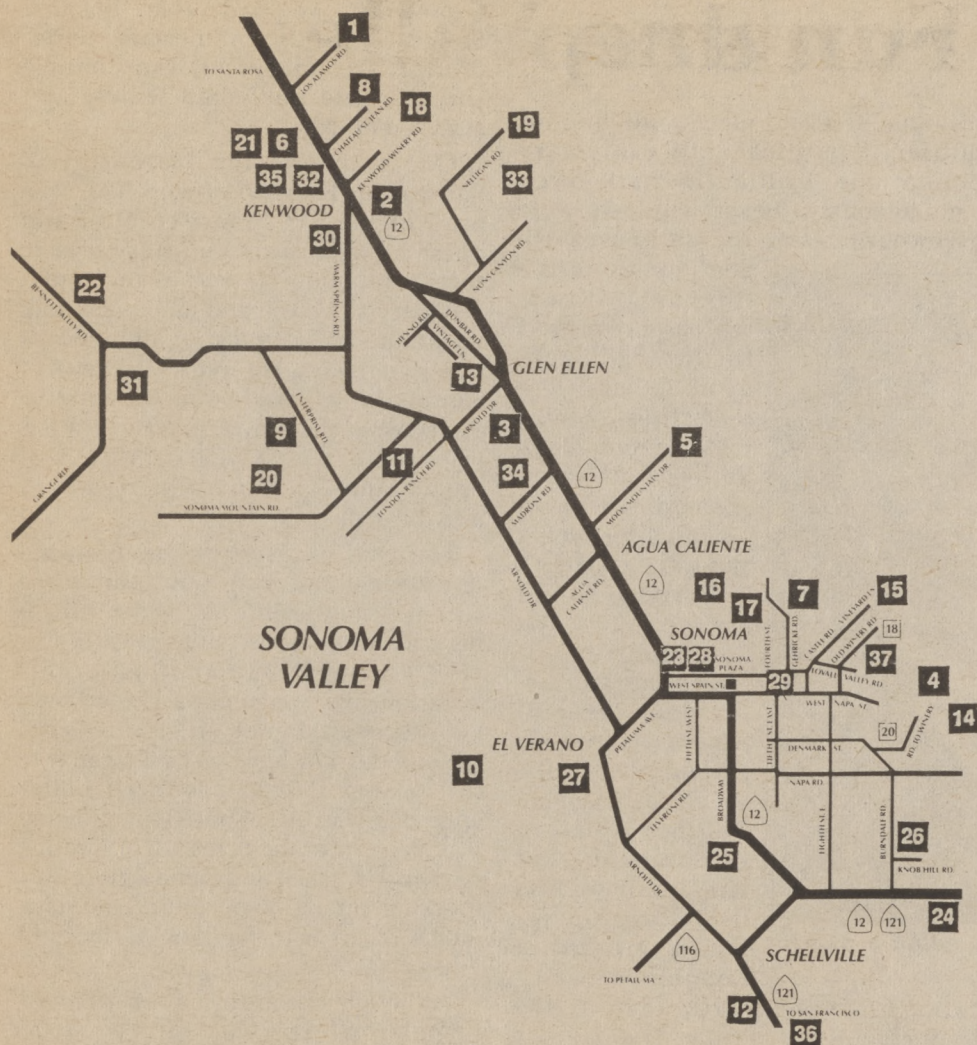
20-LAUREL GLEN VINEYARD - From 1981. Winemaker/owner: Patrick Campbell. No tasting. No tours. Write: P.O. Box 548, Sonoma Mountain Road, Glen Ellen, CA 95442. Phone 526-3914 for more information.

21-LAS MONTANAS WINERY - First crush in 1978. Winemaker/owner: Aleta Apgar. Off-site tasting room located at The Wine Gallery, 8860 Sonoma Highway, Kenwood. Open noon to 5 p.m. daily. Winery located at 4400 Cavedale Road, Glen Ellen, CA 95442. Phone 996-2448.

22-MATANZAS CREEK WINERY - First crush in 1978. Winemaker: David Ramey. Owners: Bill and Sandra MacIver. Located at 6097 Bennett Valley Road, in Bennett Valley between Kenwood and Santa Rosa. Tours by appointment only. Annual open house in spring. Phone 528-6464.

23-M.G. VALLEJO WINERY - From 1986. Continues the winemaking tradition of General Mariano Guadalupe Vallejo, Sonoma Valley's first commercial winemaker from 1834. Winemaker: Val Haraszthy, great-great-grandson of Vallejo and Agoston Haraszthy, who established Buena Vista Winery in 1857. No tasting room at the present time. President: Robert H. Cannard. For more information, write: c/o Bob Cannard, 528 Third Street East, Sonoma, CA 95476 or call 938-2859.

24-NAPOLI CELLARS - Established in 1984. Winemaker/owner: Napolil Lehnert. Headquartered at 1901 Fremont Drive, Schellville, featuring custom-crushed wines from Sonoma Valley. Mail orders, UPS shipping available. For more information write: P.O. Box 361, Sonoma, CA 95476 or call 938-3480.



Sonoma Valley wine producers

25-RAVENSWOOD WINERY - Founded in 1953. Winemaker/owner: Joel Peterson. Assistant winemaker: John Kemble. Chief Executive Officer: Reed Foster. Located at 21415 Broadway, Sonoma. Tours by appointment. No tasting room. Phone 938-1960.

26-RICHARDSON VINEYARDS - From 1980. Winemaker/owner: Dennis Richardson. Located at 2711 Knob Hill Road, Schellville. No tastings or tours. Contact local wine shops for information about availability of Richardson wines or call Harvest Wines at 996-6661. Phone 938-2610 for more information.

27-ROBERT HUNTER WINERY - From 1973. Owner: Robert Hunter. Enology consultant: Dimitri Tchelischeff. Vineyard manager: Chris Bowen. Sparkling wines at 15655 Arnold Drive, Sonoma. No tours or tastings. Visitors by appointment. For more information, phone 996-3056.

28-SANDY CREEK VINEYARDS - From 1983. Owner: Frank Reis. Located at Sandy Creek Gardens, 415 First Street West, Sonoma in the historic Salvador Vallejo Adobe, featuring custom-crushed wines from Sonoma County. Tasting room open weekdays, 2 to 7 p.m. Weekends 1 to 7 p.m. Phone 938-WINE.

29-SEBASTIANI VINEYARDS - Founded in 1904 by Samuele Sebastiani. Executive winemaker: Doug Davis. Winemaker: Mary Sullivan. Owner: Sylvia Sebastiani. Chairman of the board and chief executive officer: Don Sebastiani. Located at 389 Fourth Street East in Sonoma, one mile east of the Plaza. Take Napa Street to Fourth Street East and turn left. Tasting room open daily 10 a.m. to 5 p.m. Tours from 10 a.m. to 4 p.m. daily. Visitors urged to get there early on weekends. Picnic area. Phone 938-5532.

30-SMOTHERS BROTHERS WINE - Off-site tasting room located at 9575 Sonoma Highway, Kenwood, at Warm Springs Road. Tasting room open daily 10 a.m. to 4:30 p.m. Phone 833-1010.

31-SONOMA HILLS WINERY - From 1983. Winemaker/owner: Terry Votruba. No tasting, but direct purchase of wine can be arranged by telephoning the winery at 523-3415.

32-ST. FRANCIS WINERY AND VINEYARDS - Vineyard since 1910. Winery since 1979. Winemaker: Tom Mackey. owner: Joe Martin. At 8450 Sonoma Highway in Kenwood. Tasting room open daily 10 a.m. to 4:30 p.m. except major holidays. Phone 833-4666. Tours by appointment only.

33-SUGARLOAF RIDGE WINERY - Bonded winery since 1985. Winemaker: Richard Puttbach. Owners: Richard and JoAnn Puttbach. Located at 2250 Nelligan Road, Glen Ellen. For more information write P.O. Box 939, Glen Ellen, CA 95442 or call 833-6535.

34-VALLEY OF THE MOON WINERY - From 1851. Purchased in 1942 by Enrico Parducci. Winemaker: Harry Parducci, Jr. Located at 777 Madrone Road in Glen Ellen. Take Highway 12 north to Madrone Road. Turn left. Tasting room open daily, 10 a.m. to 5 p.m. (5:30 p.m. June to September). Creekside picnic area flanks tasting room. Tours by appointment. Phone 996-6941.

35-VAN DER KAMP CHAMPAGNE CELLARS - From 1981. Winemaker/owner: Martin Van Der Kamp. Production takes place at 8450 Sonoma Highway, Kenwood. No tours or tastings. Phone 833-1883.

36-VIANSA - First release in 1986. Owners: Sam J. and Vicki Sebastiani. Plans to build \$3 million winery and tasting room on 175 acres in the Carneros region, south of Aero Schellville expected to be completed in 1989. Current wines are custom-crushed and fermented in St. Helena and Napa, with offices in Sonoma. For sales or more information write P.O. Box 1849, 461 Seventh Street West, Sonoma, CA 95476 or call 996-4448.

37-WILDCAT WINES - From 1988. Owner/winemaker: Charles Illgen. At 19100 Old Winery Road, Sonoma. Tasting and tours by appointment only. Phone 996-8955.

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Sonoma's wine roots run deep

By Brian St. Pierre

Sonoma's history has the depth, breadth and sweep of an epic novel, containing a large and colorful cast, international intrigue, armed rebellion, agricultural and viticultural innovation, and an element of major U.S. foreign policy – and that's just the first hundred years.

Although it was discovered by the expedition of Sebastian Vizcaino in 1602, Sonoma's history really began with the exploration by Francisco de Bodega y Cuadro, who charted the inlet which bears his name, and Tomales Bay, in 1775.

The first settlers, however, were Russians, who established a community called Romazov in 1809 to hunt sea otter and grow crops to feed their thriving colony of Alaska; three years later they established Fort Ross (the name derived from a rendering of their country's "Rossiya") and then expanded their holdings to the Farallon Islands, where they hunted seals.

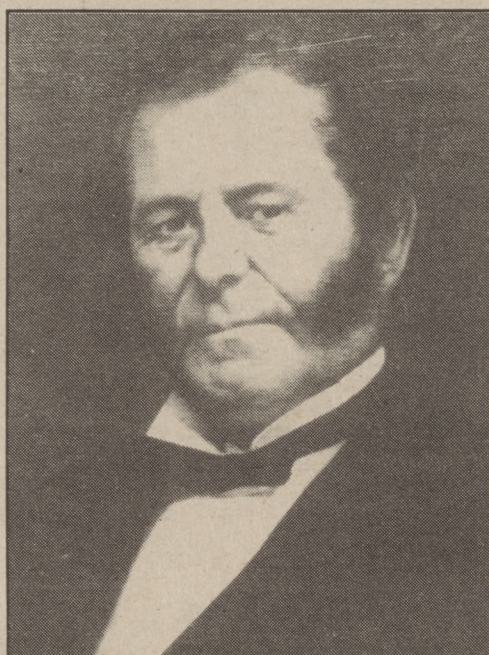
The Russians were emboldened by Spain's failing grip on its colonies, which culminated in withdrawal in 1821;

the news didn't reach Mexico until 1822. The new government instructed its local military commander, Mariano Vallejo, to at least contain the Russians while they negotiated. Vallejo's first act was to establish the Mission San Francisco Solano in Sonoma in 1823, the last mission founded in California, and the only one under the Mexican regime.

Vallejo is often now remembered as the founder of the town of Sonoma and one of its leading wine-growers; in fact, as the ruler of what amounted to a feudal barony, he was the imaginative architect of its history.

California-born, he had married into the influential Carrillo family. The two clans settled into Sonoma, and Vallejo expanded their holdings enormously by providing land grants as dowries for

his daughters and nieces, fulfilling his military, political and fiduciary obligations brilliantly and often simultaneously. (Several in-laws were given large land grants in western Sonoma along the Russian River, which prevented further encroachment. Others were sent off to colonize the adjoining Napa Valley, which seemed to have potential for wheat and cattle raising.)



MARIANO VALLEJO was also a pioneer winemaker.

Although he had argued for the independence of California and accepted several Americans into his extended family, Vallejo, as a symbol of the Mexican government, was jailed during the Bear Flag Revolt, which created a Republic of California for a month in 1846 at the beginning of the Mexican War. He was released soon after, helped draft California's constitution and became one of its first state senators. In the

meantime, he had also become Sonoma's first commercial wine-grower; accounts of his considerable success were published widely and attracted others.

One was Agoston Haraszthy, a flamboyant Hungarian who had been head of the San Francisco Mint and operated vineyards and nurseries in several counties. He was as much of a visionary as Vallejo and an outstanding viticulturalist, but most of all he was a superb publicist. He spread the news of Sonoma as a paradise of the vine so effectively that land prices jumped from \$6 an acre to \$150 as a wave of French and German vintners moved into the area.

Haraszthy deserves considerable credit for introducing European grape varieties into California as a result of his trips to several countries gathering vine cuttings, but another of his achievements was of equal importance. He discovered that vines in coastal regions did not have to be irrigated to thrive, and indeed produced better wine that way. All at once winegrowing was freed from the necessity of locating near rivers, lakes and ponds, now able to spread far and wide around the state, which it did with the new varieties of vines.

Although Haraszthy never achieved commercial success, his two sons (married, of course, to Vallejo daughters) continued some wine ventures, and many of the other

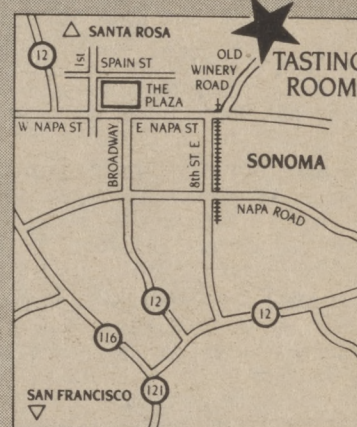
Rufus says "I'd better tell Blake about this crystal."



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Buena Vista



AGOSTON HARASZTHY, a Hungarian count, introduced several European grape varieties into California.

Europeans attracted to the area thrived, consolidating its reputation. Ironically, the success of the European grape varieties that made the area's reputation were very nearly its downfall, as Sonoma was hit early and

hard with phylloxera. Even Luther Burbank, newly arrived from the East, was drafted into the fight to no avail. Between 1873 and 1879, 400,000 vines were uprooted in Sonoma, with many more to come.

By the late 19th century, winegrowing in the area had come back and spread through the entire county; more than a hundred wineries flourished, many conducting a lively trade back East and overseas. Additionally, Burbank's successful experiments with new varieties of fruits and vegetables had led to a significant diversification of agriculture there, which turned out to be a blessing when Prohibition realigned the country's values.

As elsewhere, some wineries got through the tumult of the Depression, Prohibition, Repeal and World War II by supplying grapes to home winemakers, producing bulk wine and sacramental wine and selling to giant distilling combines; as the modern era began, many put their own names on labels and began invoking the longstanding history of the area. Once again, an energetic publicist made the difference: Newspaperman-turned-vintner Frank Bartholomew told the story far and wide, and a new generation of wines began.

Although its proximity to San Francisco creates constant threats of urban encroachment, winegrowing is a key factor in Sonoma's economic base today; more than 125 wineries and many independent growers farm just over 31,000 acres of grapes, which is 12,000 acres more than a decade ago.

Ten years ago, red wine grapes

predominated in Sonoma, but today the ratio is nearly even. The most widely planted red grape is Cabernet Sauvignon, with 5,623 acres; next is Zinfandel, with 4,318, followed by Pinot Noir at 2,845. Merlot weighs in with 946, and other Bordeaux cultivars Cabernet Franc (270 acres) and Malbec (20 acres) have become important in the last decade. Petite Sirah, at 460 acres, is another notable variety here. The total red-grape acreage is 15,888.

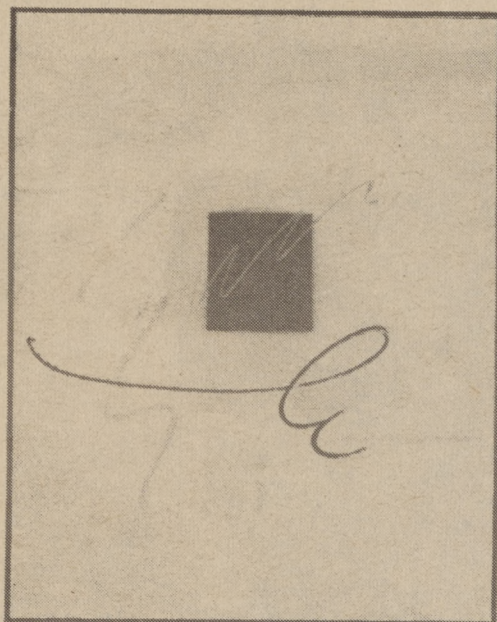
White varieties are dominated by Chardonnay, with 8,335 acres, up from 3,700 10 years ago. The next most widely planted grape is Sauvignon Blanc at 1,923, also a large gainer (up from 473 acres). All other white varieties are up considerably; French Colombard stands at 1,153; Gewurztraminer totals 998; White Riesling is at 980; Chenin Blanc is at 801; Semillon totals 247; and Pinot Blanc is at 196. Total white acreage is 15,171 up from just under 8,000 acres a decade ago.

All of this takes place within 10 distinct viticultural areas, several of which are recognized appellations or sub-appellations, shown on the accompanying map.

For further information on Sonoma wines, food and wine-touring, write the Sonoma County Wineries Association, Luther Burbank Center for the Arts, 50 Mark West Springs Road, Santa Rosa, CA 95403.

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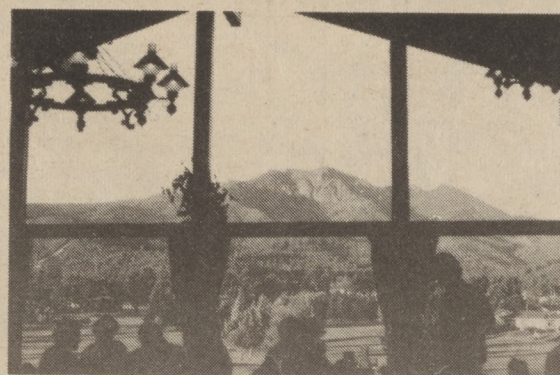


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Clonal studies continue at Yulupa Vineyard

By Jane Holloway

Sauvignon Blanc clonal research continues at Kenwood Vineyards.

Kenwood winemaker Mike Lee and Vineyard Manager Jesus "Chuey" Ordaz are working on methods of canopy management to produce better quality grapes, increased tonnage per acre and improved mechanization.

"We are probably ahead of most vineyards because our vines are trained to canopy management growing



Jesus "Chuey" Ordaz "A real leader."

techniques already," Kenwood Vineyards' president John F. Sheela said.

"The research is costly and we are fortunate Kenwood can do this type of research, where an individual grower may not have the means to apply the methods. Whatever we learn at Kenwood will not only benefit Kenwood's wines, but other growers, as well," he added.

Sheela credits Ordaz as "a real leader" in wanting to do this research and to improve tonnage in the long run.

"New Zealand is turning out data that says their vineyards are producing

increases of 50 to 100 percent in their tonnage by applying the innovative Geneva Double Curtain methods," Sheela said.

"Land is so expensive in this area, that it's very economical in the long run to use the new canopy management methods to get more tonnage per acre," he added.

Currently there are three methods of pruning used at Kenwood's experimental Yulupa Vineyard: "cane pruning," "quadrilateral cordon;" and "Geneva Double Curtain." Cordon pruning is identifiable by its greatly elongated trunk, which extends its

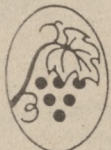


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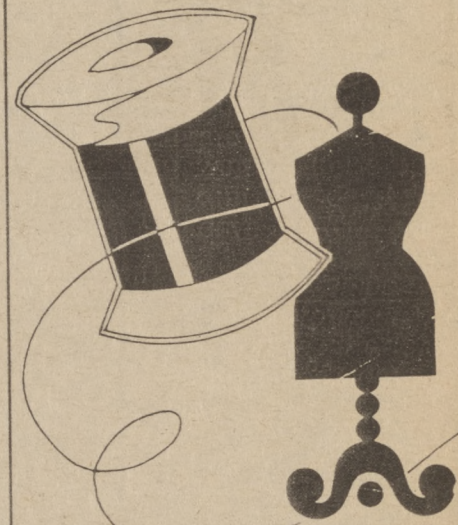
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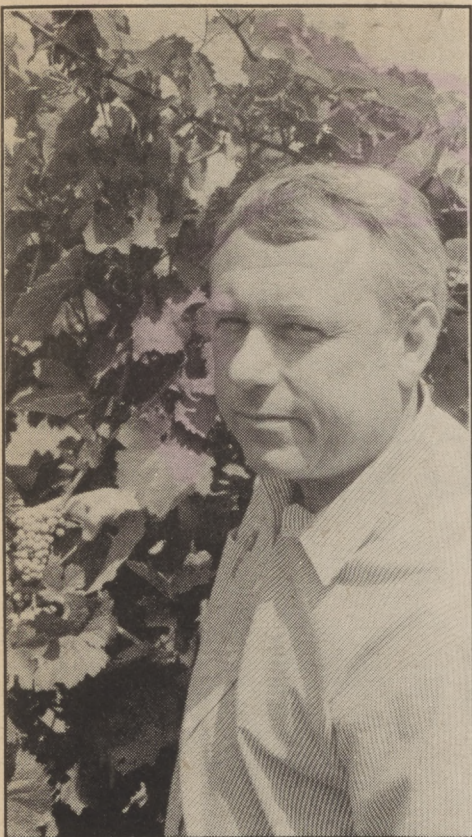
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JOHN SHEELA,
Kenwood Vineyards' president.

arms (cordons) aligned with one another and growing in opposite directions. Each cordon bears short spurs that rise only from its upper side.

A quadrilateral cordon would have four arms, two extending symmetrically on either side of the trunk. It is more effective with the prolific

Sauvignon Blanc fruit as it spreads the fruit out along the trellises providing more light and better air circulation.

Cane pruning is widely used in vineyards through California. It retains mature canes that grow into the following seasons' bearing branches.

The considerable time and skill expended for selection of the strongest cane is crucial.

Canes are supported by trellising wires. With Sauvignon Blanc fruit, this method seems less effective as it actually promotes prolific canopy growth, according to Lee.

The Geneva Double Curtain is the newest method which directly addresses the problem of Sauvignon Blanc's "hyper-prolific" growth and relatively immature fruit.

It is very similar to the quadrilateral cordon methods, except that the canopy is actually encouraged to grow upside down, providing the clusters with even more exposure to the sun and air for maximum maturity and flavor of the fruit.

"There is a great deal of excitement about the Geneva Double Curtain methods at Kenwood. Eventually over half of the Sauvignon Blanc at Yulupa Vineyard will be pruned using this technique. At this time, the majority of the vineyard is pruned using either canes or quadrilateral cordons," noted Sheela.

In 1984, Kenwood began research at Yulupa to determine if different clones of Sauvignon Blanc planted in the same vineyard would continue to produce

grapes that were distinctly different in taste and style.

From the vineyards which consistently produced the best Sauvignon Blancs in the county, four were selected to provide budwood for the research program.

Their budwood was grafted. No longer were there element variables such as climate, soil or vineyard management due to the difference in the growing areas.

Kenwood could now assess any influence clone selection might have on Sauvignon Blanc wines, said Sheela.

The consensus, so far, is that the grapes from each vineyard still exhibit distinctly different flavors. However, the intensity of the flavors has mellowed in the cool Yulupa climate.

Wine Country Living



Concept & photo by Jean-Marie Simonet, Sonoma



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- White Zinfandel

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- Sonoma Reisling
- Champagne
- Sonoma Red
(not pictured)

750 ML

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SONOMA VENDAGE

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- White Zinfandel
- Chardonnay

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- **Bear Flag Revolt**
- **Firemen's Water Fight**
- **Haraszthy Wedding re-enactment**
- **Wine Tasting**
- **Grape Stomp**
- **Entertainment**
- **Exhibits**



Supplement to the Sonoma Valley Magazine
and

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September 23, 1988

SCHEDULE OF EVENTS

42nd ANNUAL



FRIDAY - 23rd
PATRONS WINE TASTING
6:30-9 p.m.
The Barracks
(reservations required)
See page 5



SATURDAY-24th
BLESSING OF THE GRAPES
10 a.m.
The Mission
See page 8



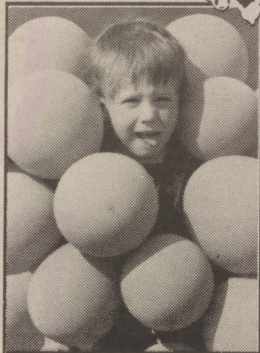
SATURDAY-24th
BEAR FLAG REVOLT
10:30 a.m.
The Plaza/
NE corner
See page 8



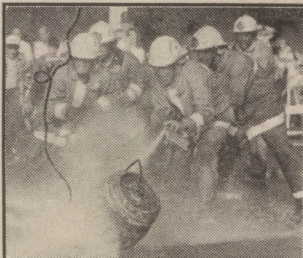
SATURDAY-24th
GRAPE STOMP
11 a.m.
The Plaza Amphitheater
See page 10



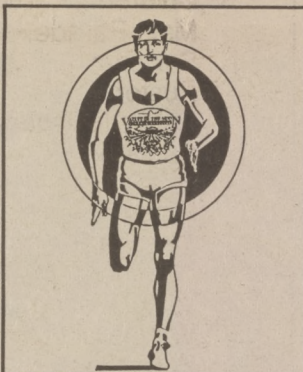
SATURDAY-24th
WEDDING
1 p.m.
Reenactment of June 8,
1863 marriage of
Haraszthy sons and Vallejo
daughters at the Mission
See page 11



SATURDAY-24th
CHILDREN'S PARADE
2 p.m.
Spain Street
See page 11



SATURDAY-24th
FIREMEN'S WATER FIGHT
4 p.m.
Spain Street
See page 12



SUNDAY-25th
VINTAGE RUN
8 a.m.
Second Street East &
West Spain Street
See page 15



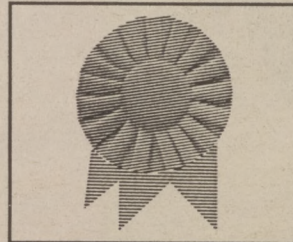
SUNDAY-25th
GRAPE STOMP
12 noon
The Plaza Amphitheater
See page 10



SUNDAY-25th
WEDDING
1 p.m.
Reenactment of June 8,
1863 marriage of
Haraszthy sons and Vallejo
daughters at the Mission
See page 11



SUNDAY-25th
THE BIG PARADE
2 p.m.
Around the Plaza
See page 13



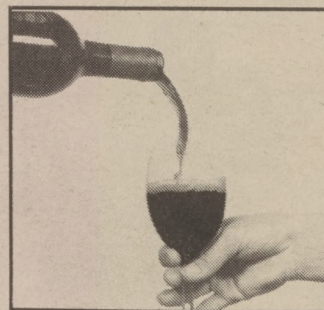
SUNDAY-25th
MEDAL PRESENTATIONS
4 p.m.
Sonoma Barracks



SAT. & SUN.
CONTINUOUSLY SONOMA ARTWORK
Displayed in Northwest
corner of Plaza
See page 8



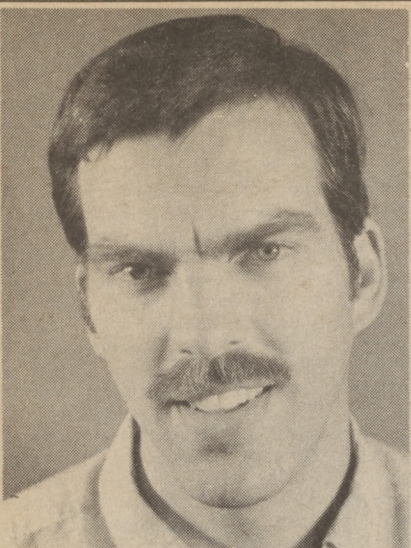
SAT. & SUN.
CONTINUOUSLY ENTERTAINMENT, GOOD, DRINK & GAMES
See pages 6 & 7



SAT. & SUN.
12:30-5:00 p.m.
DISPLAYING OF WINE HISTORY & WINE MAKING & WINE TASTING
(co-sponsored by Sonoma Valley Vintners Assoc.)
See page 9



SAT. & SUN.
CONTINUOUSLY FLOWER SHOW, GEM AND MINERAL EXHIBIT, plus ARTS AND CRAFTS AT SONOMA COMMUNITY CENTER, 276 E. Napa St. (2 blocks East of Plaza)
See page 12



ERIC MORRISON
President

President's welcome

On behalf of the Board of Directors for the Valley of the Moon Vintage Festival, I would like to welcome everyone to our 91st anniversary.

I am proud to live in the Valley of the Moon, and I am just as proud of the 21 members of the Board of Directors who volunteer their time and effort throughout the entire year to put on this annual event. Also I am proud of all of the merchants, businesses, and patrons who support the Vintage Festival.

Sonoma Valley is a treasure chest of history, from the first plantings of grape cuttings brought over from Europe to the first raising of the California Bear Flag. There truly is something for everyone here in Sonoma, and I hope everyone will enjoy the many activities during the Festival.

Welcome to the 1988 Valley of the Moon Vintage Festival. May God bless the people and the harvest of Sonoma.

Eric Jay Morrison
President, 1988



KENNETH AFRICA
1st Vice President



SHARON STUCKEY
1st Vice President



LINDA RICHEY
2nd Vice President

People who made it all happen

1987 Festival officers

1988 Board of Directors

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1st Vice President: Kenneth C. Africa
Sharon Stuckey

2nd Vice President: Linda Richey

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Corresponding Secretary: Patty Morrison

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Chairing the Festival events

1988 VALLEY OF THE MOON VINTAGE FESTIVAL

President:
Bear Flag Revolt:
Blessing of the Grapes:
Booths:
Costumes:
Directors Banquet:
Entertainment:
Firemen's Water Fight:
Grape Stomp:
Hospitality:
Children's Parade:
Main Parade:
Patrons:
Posters:
Public Relations:
Security:
T-Shirts:
Plaza Wine Tasting:
Vintage Festival Booth:
Wedding:
Wine Tasting:
Wine Making:
Windows:
Wine Cooking:

Eric Morrison
Charles Cook
Marilyn Kiser
Evie Osborn
Patty Morrison
Valerie Brown
Valerie Brown
Kathy Osburn
Eric Morrison
Pat Goin
Dennis Edlin
David Herlong
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Nancy DeBella
Kathy Swett
Herb Hoeser
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Vintage Festival patrons

Friday, Sept. 23 from 6:30 to 9 p.m. the Valley of the Moon Vintage Festival begins with its gala wine-tasting for Patrons. The tasting will feature Sonoma products including wines from some 30 Sonoma Valley vintners and other local products such as cheese, French bread, and sausage. Mariachi music will be provided.

Each patron will also receive a complimentary blue-stemmed wine glass denoting the Sonoma Valley appellation. Extra glasses may be purchased Saturday and Sunday at the vintage Festival booth on the Plaza.

The tasting will again be held at the Sonoma Barracks, "rain or shine."

THIS YEAR'S PATRONS are: John Lindell, Sonoma Cheese, Factory, Thistle Dew Inn, Mr. & Mrs. Gerald Steele, William Spencer Financial Inc., Col. & Mrs. Maynard Raney, Mr. & Mrs. Daniel Pommon, Rose Fox Noll, Dr. & Mrs. Ralph Mitarai, Dr. Charles Foster, Mabel Miller, McCullough Insurance Agency, Mr. & Mrs. Jim Lopes, Joseph Lawrence, D. Clinton Lane, Mr. & Mrs. Earl Koehler, Mr. & Mrs. Ken Jacobson, E. Patricia Herron, Barbara Olesen, Gundlach-Bundschu Winery, Mr. & Mrs. Wm. Grenawalt, Mr. & Mrs. Alvin Gordon, Mr. & Mrs. John Gavigan, Van Entriiken, Mr. & Mrs. Robert Elster, Dr. Harold Einhorn, Swiss Hotel, Barbara Domergue, Mr. & Mrs. Vic Conforti, Herb Cerwin, Diane Cabaud, Mr. & Mrs. Michael Buckley, Mr. & Mrs. Warren Berl, Mr. & Mrs. Lloyd Bernhard, Mr. & Mrs. Jim Bast, Mr. & Mrs. Jack Babb, Jackie Miller, Mr. & Mrs. Ray White, Col. & Mrs. Paul Walker, Dee Strange, Mr. & Mrs. Mark Stornetta, Mr. & Mrs. Tim Schwaderer, Robert Scheel, Mr. & Mrs. Abraham Rudolph, Dr. & Mrs. Clayton Parson, Nicholas Turkey Breeding Farms, Mr. & Mrs. Larry Murphy, Kathryn Maynard, Col. W. R. Mabry, Mr. & Mrs. Bob Lynch, Mr. Russell E. Lawton, June King, Valerie Hagerty, Ron Kiser, Mr. & Mrs. Jeff Kiser, Warren Jaycox family, Mr. & Mrs. Matt Howarth, Freya Horne, Douglas

Schmidt, Mr. & Mrs. Robert Hitchcock, Troy Hightower, Mr. & Mrs. Dean Herman, Wayne Hartman, Golden Pacific Systems Inc., Children's Faire, John Cabaud, Jennifer Siddoway, Dr. & Mrs. Hugh Burrell, Mr. & Mrs. Warren Breidenbach, Mr. & Mrs. Jim Bennisson, Mr. & Mrs. John Barinaca, Pieter Everard, Sylvia Manley, David Strom.

Mr. & Mrs. William Brice, Steve Silver, Charles Cook, Sharek and Associates, Production Etching Services, William A. Carter, Mr. & Mrs. Bernard Benson, Mr. & Mrs. Allan Cobb, Kenneth Kahn, Stacey Davis, V. Laudel-Pratt, Mr. & Mrs. Adrian Martinez, Mr. & Mrs. Jonathan Parker, Louis Leal, Lawrence Pearson, Dr. Wayne Price, Robert Carnachan, Mr. & Mrs. Richard Horne, Mr. & Mrs. Neal Heaps, Mrs. Nell Cox, Mrs. Betsy Browning, Frederick E. Knauss, Jon Huber, Drs. Michael and Barbara Heiman, Mr. & Mrs. Greg Breedon, Sonoma Sound, Mr. & Mrs. Joe Leveroni,

Mr. & Mrs. Mike Rogina, Mr. & Mrs. John Licata, Dr. Richard Brumund, Dr. J. Basil Haddad, Mr. & Mrs. Richard Markson, Ursula Grunfeld, Mrs. August Sebastiani, George Rockrise, Mr. & Mrs. Frank Evers, First Line Technical Services, Mr. & Mrs. Fred Kunde, Mr. & Mrs. Bill Kunde, Mr. & Mrs. Barbara White, Mr. & Mrs. William Harrison, Dinamite Party Sales, Sonoma Plaza Realtors, Carla DePetris, Mr. & Mrs. Douglas MacPherson, Charles Beardsley, Gary Priester, Mr. & Mrs. Myron Frieberg, Mr. & Mrs. Richard Cuneo, Karen Busch, Paul and Katie Vickers.

Mr. and Mrs. Robert Bernard, John Bertrand, Arvill Bagge, Mary Boyle, Mr. and Mrs. David Crosby, Frank Cummings, Mr. and Mrs. Robert Cunningham, Mr. and Mrs. Arthur Englebrecht, Wendy Everding, Galaxy Products, Mr. and Mrs. Jim Griewe, Dr. and Mrs. Jean Haddad, Mr. and Mrs. Barry Hines, Mr. and Mrs. Dan Hountalas, Marilyn Kelly, Dr. and Mrs. Daniel Kittleson, Mr. and Mrs. Roy Knapp, G.K. Krause, Mr. and Mrs. Lawrence Linderman, Mr. and Mrs. Frank Mazzone, Mr. and Mrs. Fred Mertens, D.R. Mithcell, Mr. and Mrs. Pat O'Brien, Kathryn Osburn, Debra Parum, Dr. Harman Peeke, Mr. and Mrs. Lauren Peterson, Mr. and Mrs. William Piersol, Mr. and Mrs. Eric Romer, Lynn Wirick Ross, Larry Schmidt, Catherine Wade Shepard, Mr. and Mrs. Don Shelton, Laura Silverman, Mr. and Mrs. David Simpson, Sonoma Valley Bank, Sonoma Wine Shop, Keith Stempfle, Ramona Knowles, Dr. John Switzer, Dr. and Mrs. Emmett Tetz, Karen Ury, Wisz-Cummings, Inc.

Best wishes for a successful Vintage Festival



Roland Thibault
Vice-President/Manager

Diane Matthews
Escrow Officer/
Asst. Manager

Laura Haverlock
Secretary

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Patrons tasting kicks off Festival Friday

Tonight from 6:30 to 9 p.m. the Vintage Festival begins with its gala winetasting event for patrons.

The tasting will featuring Sonoma products including wines from 22 Sonoma Valley vintners and other local products such as cheese, French bread, and sausage. Mariachi music will be provided.

Each patron will also receive a complimentary souvenir wine glass. Due to many requests, additional wine glasses will be available for purchase at the tastings for \$1.50.

As has been the case for the past six years, this event is again a sell-out, and some 600 patrons and guests are expected to attend. No tickets are available at the door. This event is the Vintage Festival Board of Directors' way of saying "thank you" to the patrons who donated \$20 (or more) per person. Without these donations, there would be no Vintage Festival.

It should be noted that the tasting will be held again this year in the Sonoma Barracks, and will continue "rain or shine."

Interested parties who were not on this year's patrons list may write to Vintage Festival Association, P.O. Box 652, Sonoma, CA 95476 for information about next year's event.

We are grateful to the members of the Sonoma Valley Vintners Association

for their generous support.

The following wines will be presented at the Patron's Tasting:

Viansa - 1986 Sauvignon Blanc and 1984 Cabernet Sauvignon.

Ravenswood - 1986 Old Hill Zinfandel and 1987 Sangiacomo Chardonnay.

Kenwood Vineyards - 1987 Sauvignon Blanc, 1987 Johannisberg Riesling and 1984 Sonoma Valley Cabernet Sauvignon.

Gloria Ferrer - Gloria Ferrer Brut and 1985 Royal Cuvee.

Glen Ellen Winery - Proprietor's Reserve Chardonnay, Proprietor's Reserve Cabernet, Proprietor's Reserve Sauvignon Blanc, Proprietor's Reserve White Zinfandel and Benziger of Glen Ellen Fume.

Gundlach-Bundschu - 1984 Batto Ranch Cabernet and 1986 Rhinefarm Pinot Noir.

Hanzel Vineyards - 1986 Chardonnay and 1984 Pinot Noir.

Buena Vista - 1987 Chardonnay and 1985 Cabernet Sauvignon.

Haywood - 1986 Zinfandel and 1985 "Reserve" Chardonnay.

Chateau St. Jean - 1984 Brut Blanc de Blanc.

H. Coturri and Sons - 1986 Zinfandel and 1984 Cabernet Sauvignon.

Napoli Vineyards - 1985 Zinfandel; Los Montanas Winery 1985 Zinfandel.

Adler Fels - 1986 Chardonnay - Nelson Vineyards, 1987 Fume Blanc and 1987 Gewurztraminer.

Laurel Glen - 1983 Cabernet Sauvignon;

Wildcat Vineyards - 1984 Merlot, 1987 Gamay Beaujolais, 1987 Semillon and 1987 Gewurztraminer.

Sebastiani Winery - 1986 Niles Chardonnay, 1986 Sauvignon Blanc and 1985 Merlot.

Grand Cru - 1987 Sauvignon Blanc Sonoma Co., 1987 Gewurztraminer Alexander Valley, and 1984 Cabernet Sauvignon Sonoma Co..

Hacienda Winery - 1986 Sauvignon Blanc, 1987 Clarksburg Dry Chenin Blanc, and 1983 Cabernet Sauvignon.

B.R. Cohn - 1986 Chardonnay and 1986 Cabernet.

St. Francis Winery - 1987 Chardonnay and 1985 Merlot.

M.G. Vallejo.
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the words to describe
these camisoles, tap
pants, classic teddys,
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THE HYDRO-MATICS, a dance band based in Santa Cruz, which plays classic rock 'n' roll from the '50s and the '60s as well as swing tunes from Glen Miller and Count Basie, perform at noon in the Plaza Amphitheater.

Keyboardist to play both days

Keyboardist David Wheatley will perform his original compositions and arrangements of rock songs and TV themes at the piano in the Plaza at 3 p.m. on Saturday, Sept. 24 and after the parade on Sunday. He describes his music as "contemporary instrumental music influenced by jazz, pop, classical and new age."

He is an associate of the Royal Conservatory of Music in Toronto in piano and pipe organ, holds the master of music degree in Com-

position from USC, and was formerly the director of the Film Scoring Program at the University.

Originally from Toronto, Canada, Wheatley currently resides in Los Angeles where he is active in the motion picture industry as a composer and keyboard performer. He has recorded for *Star Trek: The Motion Picture*, recorded and toured with the *Los Angeles Chamber Orchestra*, and now is the leader of the band, Metro.

Valley of the Moon Vintage Festival Entertainment Schedule • September 24-25

Saturday, September 24

Time	Performer	Location
11:00	★ Stephen Groll Puppets ★ Showcase Band	Duck Pond SW Corner
12:00	★ Sonoma State University Big Band ★ Magic Pearl Puppets	Amphitheater Duck Pond
1:00	★ Tudo Bem ★ Gator Beat	NW Corner SE Corner
3:00	★ David "Magic" Michaels ★ Gator Beat ★ Schellville Southside Blues Band ★ David Wheatley	NE Corner SE Corner Amphitheater NE Corner

Sunday, September 25

12:00	★ Hydromatics ★ River Choir ★ Showcase Band ★ Magic Pearl Puppets	Amphitheater NW Corner SW Corner Duck Pond
12:30	★ David "Magic" Michaels	SE Corner
1:00	★ Richard Neiss ★ Bel Canto Quintet	NE Corner NW Corner
3:30	★ David Hardiman's San Francisco All-Star Big Band ★ David Wheatley ★ Synaps	Amphitheater NE Corner SE Corner

The Sonoma Valley High School Cheerleaders and Pom Pom Girls will be performing throughout the Plaza Saturday and Sunday.

"This stuff is
so great..."

San Francisco Examiner

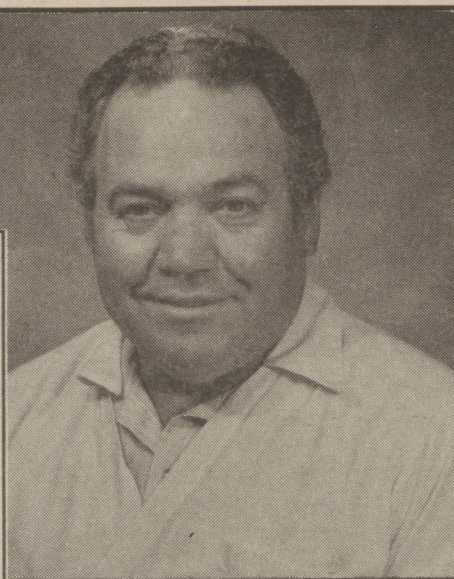
King of jerky

"Just south of Sonoma on Highway 121 is Angelo's Meats, a small, concrete building with a big red-and-white steer on the roof. Don't take it from me: Angelo Ibleto is the reigning American Reserve Grand Champion maker of bacon and the California Grand Champion maker of smoked turkey.

I can't vouch for the bacon, but let me tell you about the smoked turkey: Yow!!! Firm, moist, smoke-flavored in delicate tiers. Warning, though: It's likely to produce chain-scarfing.

Angelo's also makes gourmet beef jerky, which sounds like a contradiction in terms until you taste it (and pay for it: It costs \$20 a pound), I never even liked jerky until I tasted Angelo's. This is another product my San Francisco friends implore me to bring back to the City. I can't reveal their names because some people are too refined to admit eating jerky. This still is so great, though, that there's nothing to be ashamed of. The jerky comes in teriyaki and peppered flavors."

Bill Mandel



We Feature OUR OWN:

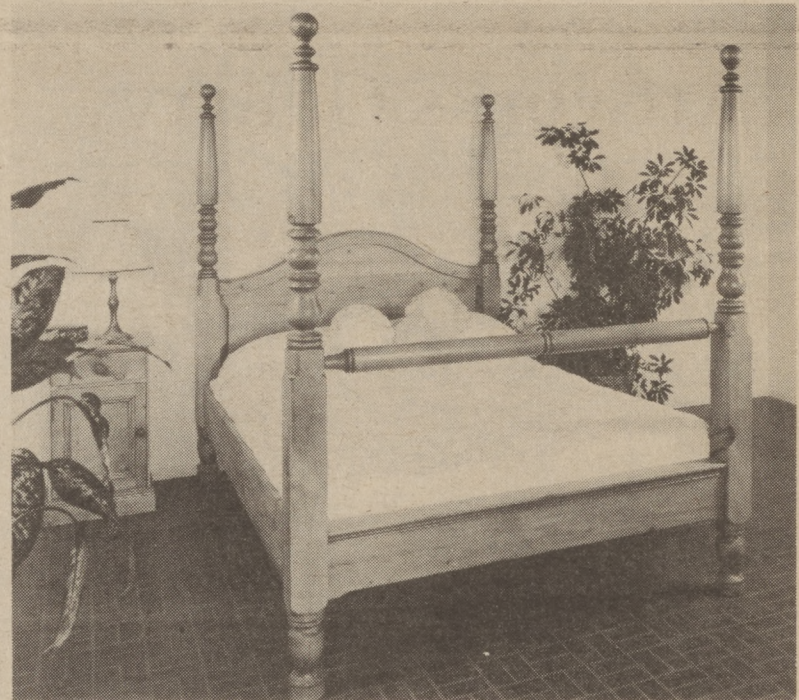
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Magic Pearl Puppet shows

Magic Pearl Puppets will perform at the Valley of the Moon Vintage Festival on Saturday and Sunday, Sept. 24 and 25. There will be two shows on each date at noon and 1 p.m. On Sunday at 3 p.m. there will be a medley of childrens' songs performed by Silvio and there will also be a Magic Pearl mini petting zoo, including Mr. Rabbit, and Pepe the singing Parrot.

Magic Pearl puppets is a totally unique experience. It is real entertainment with lavish costumes, hilarious humor and suspense combined with a warm family feeling. It has been known and loved by thousands of children and adults at

festivals throughout California.

In the story of the puppet Giovanni goes to Illion the land of his dreams, to find the Pearl of Confidence. he meets the fantastic Star Fairy (who performs magic), The Incredible Belita, the gypsy Queen, the evil Prince of Darkness, Court Draco, Moonman and many other characters.

He is almost eaten by the Green Dragon but is fortunately saved by the intercession of the Star Fairy and the audience. In the end he finds the Magic Pearl of Confidence and lives happily ever after with his grandmother in Sonoma, California.

Live music for all ears

The musical accent will be on variety as Vintage Festival Entertainment Chair Valerie Brown has rounded up two big bands and other groups and soloists who will perform a wide range of music during the festival.

The Sonoma State University Big Band, a 19-piece swing band is slated to play noon Saturday and David Hardiman's San Francisco All-Star Big Band - a 19-piece band, featuring vocalists "Sweetie" Mitchell and D. Anthony, is scheduled 3:30 p.m. Sunday. Both performances are at the Plaza Amphitheater.

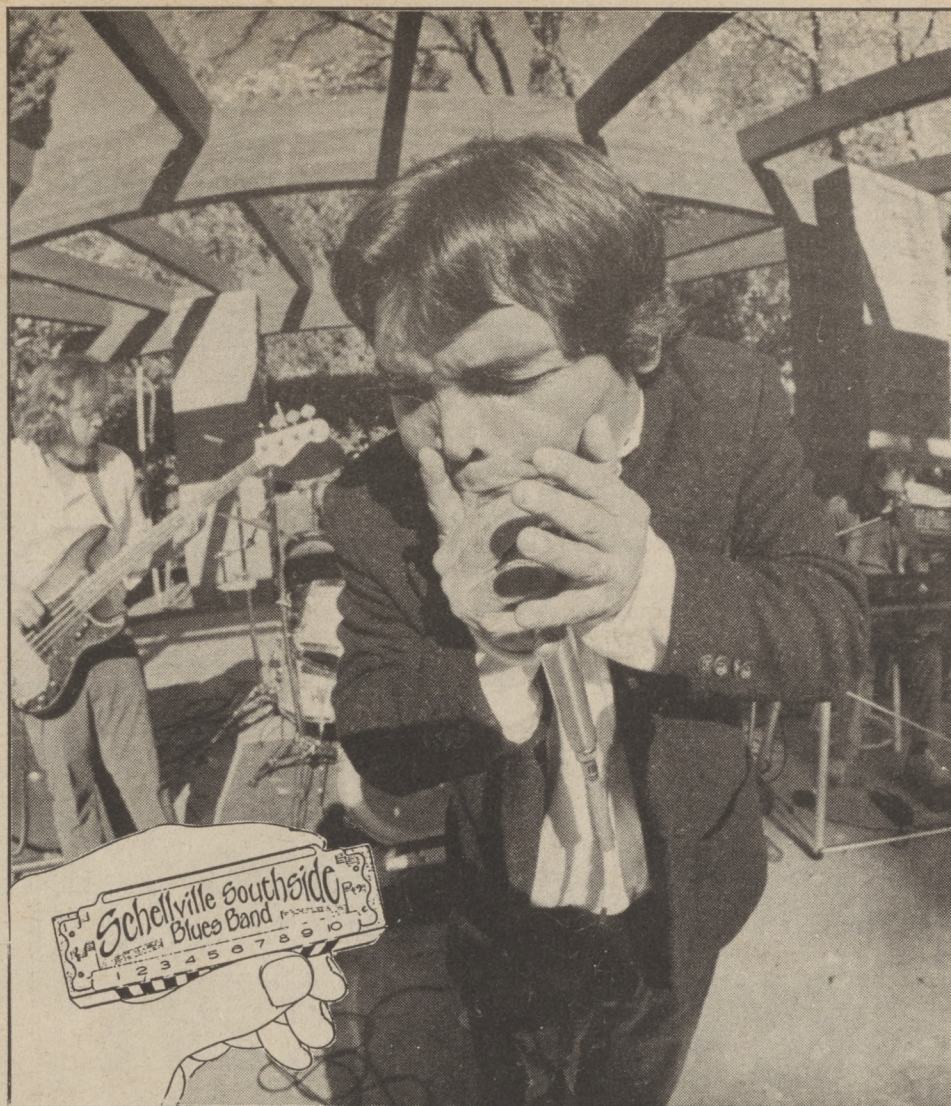
Adding to the variety is the jazz/

pop group Synaps (Sunday at 3:30 p.m.), featuring vocalist Paula Samonte, who has performed with the likes of Dave Brubeck, Bobby Hutcherson, Nancy Wilson and the Duke Ellington Orchestra.

Classic rock 'n' roll from the '50s and '60s is the specialty of the Hydro-matics from Santa Cruz. The band also plays Count Basie and Glen Miller tunes. They'll perform Sunday at noon.

Schellville Southside Blues Band provides a dose of down-home Sonoma Valley blues 3 p.m. Saturday and Glen Ellen's Tudo Bem plays rock with a Latin flavor Saturday at 1 p.m.

See the schedule on page 6 for more.



DAVE "SHUV" CHAVOYA leads his Schellville Southside Blues Band onto the Plaza Amphitheater stage 3 p.m. Saturday.

Artworks Gallery presents



Manette Fairmont - Original Watercolors

Opening & Reception - September 24, 1988 • 6 to 9 p.m.

The show will continue through October 29, 1988

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Sunday 12-6



Art show held in Plaza

THE VALLEY OF THE MOON Art Association presents its annual art show in conjunction with the VOM Vintage Festival Saturday and Sunday from 10 a.m. to 5 p.m. in the northwest quadrant of the Plaza. The judged showing was won last year by Sonoma artist Fred Parker, seen here with his winning painting.

WELCOME TO THE VINTAGE FESTIVAL



THE SWISS HOTEL

SUPERB DINING

Delicious food prepared in the old world style by our chef

COCKTAILS

In the famous Grey Fox Saloon.
Serving the finest rare California wines.
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Some of our wines are available
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A museum in its own right, The Swiss Hotel
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Bar open 10:00 a.m. Sat. & Sun.

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A GOOD REDEEMABLE (3.00) THREE DOLLAR BILL



It's a tradition

Like the *Star-Spangled Banner* is to a baseball game, so has the Blessing of the Grapes ceremony at the Sonoma Mission become the traditional opening of the Vintage Festival. Here, a blessing is given in 1958 by the Rev. Alfred Boeddeker, founder of the famed St. Anthony's Dining Room for those in need in San Francisco. This year's Blessing of the Grapes is scheduled 10 a.m. Saturday.



Bear Flag Revolt reenacted

ANOTHER TRADITION at the Vintage Festival is the reenactment of the historic Bear Flag Revolt which occurred in 1846 in Sonoma and established the California Republic. The event follows the Blessing of the Grapes at 10:30 a.m. Saturday in the northeast corner of the Plaza, next to the Bear Flag monument.

Sonoma Valley Vintners to pour their premium wines at festival

Visitors to the Vintage Festival this weekend have an opportunity to taste local wines offered by 23 local vintners at a special tasting area set up in the northeast quadrant of the Plaza near the Bear Flag monument.

Open from 12:30 to 5 p.m. Saturday and Sunday, the tasting program is sponsored by the Sonoma Valley Vintners Association.

All wines are available by 2 oz. taste (1 ticket) or 4 oz. glass (2 tickets). A \$5 souvenir glass is also offered (3 tickets). Proceeds from the tasting benefit Catholic Community Services Auxiliary and the Valley of the Moon Vintage Festival Association.

Wines offered include:

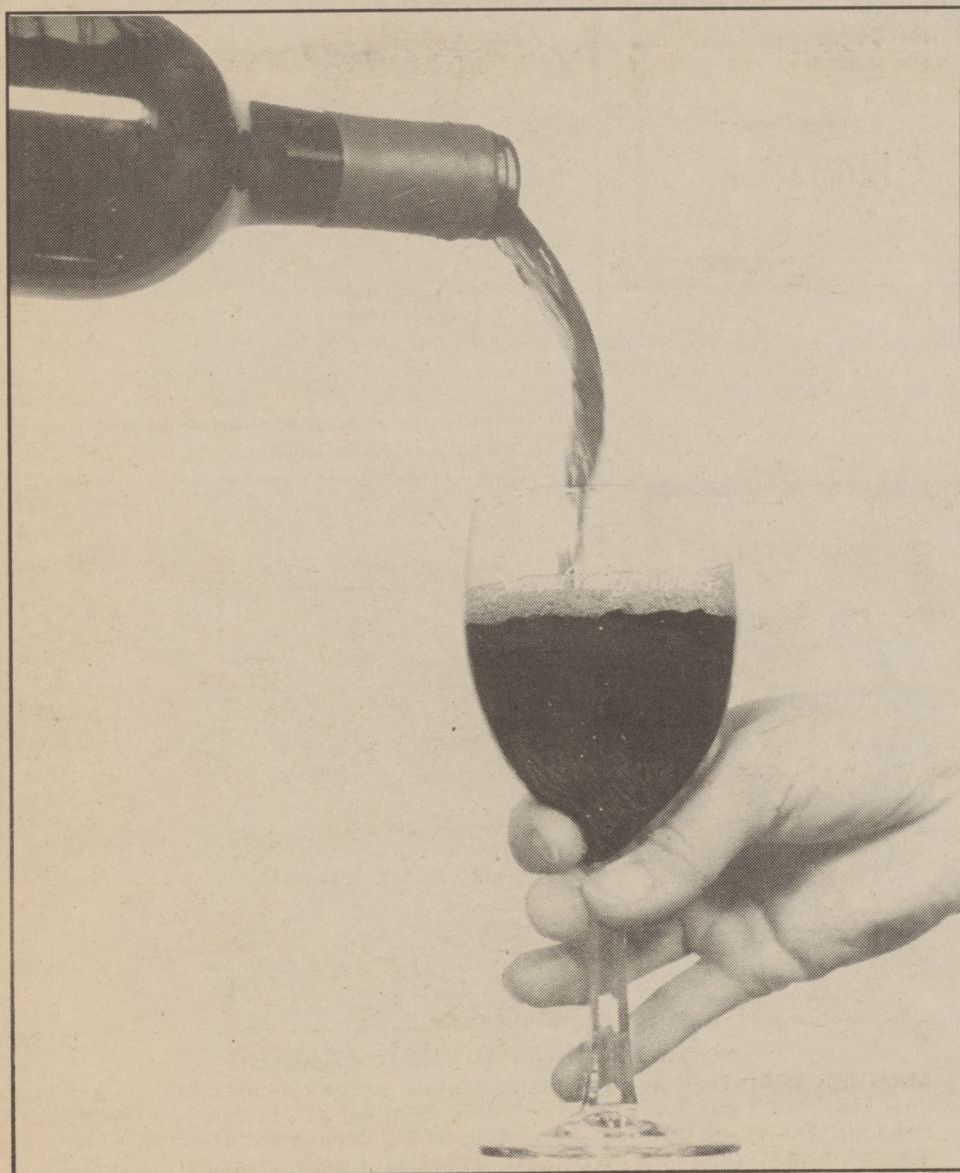
Adler Fels 1987 Sonoma County Fume Blanc and 1987 Gewurztraminer; Buena Vista, 1987 Carneros Estate Steelhead Run, 1987 Carneros Estate Chardonnay, 1985 Carneros Estate Cabernet Sauvignon; Carmenet 1985 Carmenet Estate Red, 1986 Carmenet Sauvignon Blanc and 1986 Sauvignon Blanc/Semillon Sonoma County; B.R. Cohn 1986 Chardonnay and 1985 Cabernet Sauvignon; Cotturi 1986 Sonoma Valley Zinfandel, and 1984 Sonoma Valley Cabernet Sauvignon; Glen Ellen Winery 1987 Proprietors Reserve Chardonnay, 1986 Proprietors Reserve Cabernet Sauvignon, 1987 Proprietors Reserve

Sauvignon Blanc, 1987 Proprietors Reserve White Zinfandel and 1987 Benziger of Glen Ellen Fume Blanc;

Gloria Ferrer Champagne Caves NV Gloria Ferrer Brut and 1985 Royal Cuvee; Gundlach-Bundschu NV Sonoma Red, 1987 Sonoma Valley Chardonnay and 1987 Kleinberger; Hacienda 1986 Sauvignon Blanc, 1987 Dry Chenin Blanc, 1983 Cabernet Sauvignon; Hanzel 1984 Pinot Noir and 1984 Cabernet Sauvignon; Haywood 1987 White Riesling, 1986 Zinfandel and 1985 Reserve Chardonnay; Laurel Glen 1983 Cabernet Sauvignon;

Ravenswood 1986 Sonoma Zinfandel and 1986 Cabernet Sauvignon; Richardson 1986 Pinot Noir, 1986 Merlot, 1985 Cabernet Sauvignon and NV Zinfandel; St. Francis Vineyards 1987 California Chardonnay, 1987 Gewurztraminer and 1985 Merlot; Sebastiani 1987 Eye of the Swan, 1987 Sauvignon Blanc, 1985 Merlot and NV Blanc de Noirs;

M.G. Vallejo 1986 Chardonnay, 1986 Fume Blanc and 1986 Zinfandel; Valley of the Moon 1986 Sauvignon Blanc, 1984 Estate Reserve Zinfandel and 1987 White Zinfandel; Wildcat Wines 1987 Semillon, 1987 Gewurztraminer, 1987 Gamay Beaujolois and 1984 Merlot.



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John and Gus have continued to provide the same friendly service and provide fresh, quality produce at reasonable prices. Additionally, both outlets feature dried fruits, nuts, dried beans, dressings and assorted grocery items. Perfect for holidays. Wine and beer are also available.



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996-7433



Two Grape Stomp Contests

TWO GRAPE STOMP competitions are scheduled in the Plaza Amphitheater, stamping off at 11 a.m. Saturday and noon Sunday. There is both a Valley merchant and individual competition. Vintage Festival President, Eric Morrison is the master of ceremonies. The winner competes at the Sonoma County Harvest Fair next weekend in the World Championships.

ENJOY OUR FINE WINES



Sonoma Valley Vintners



SMOTHERS

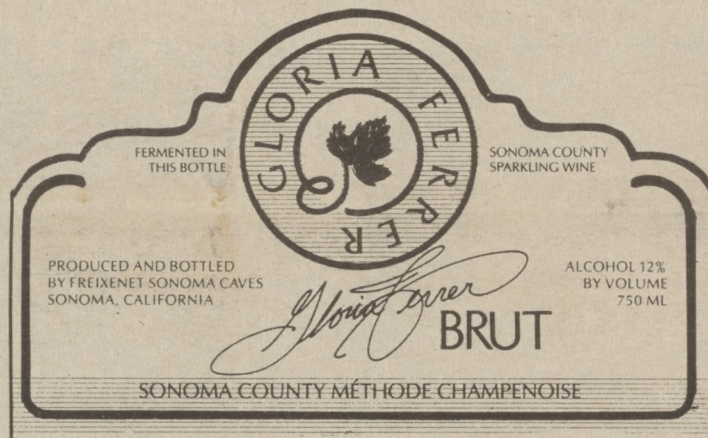


BROTHERS

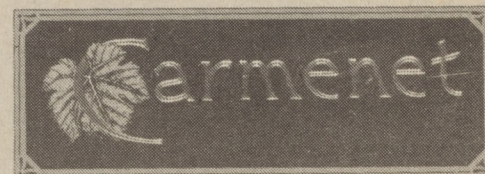
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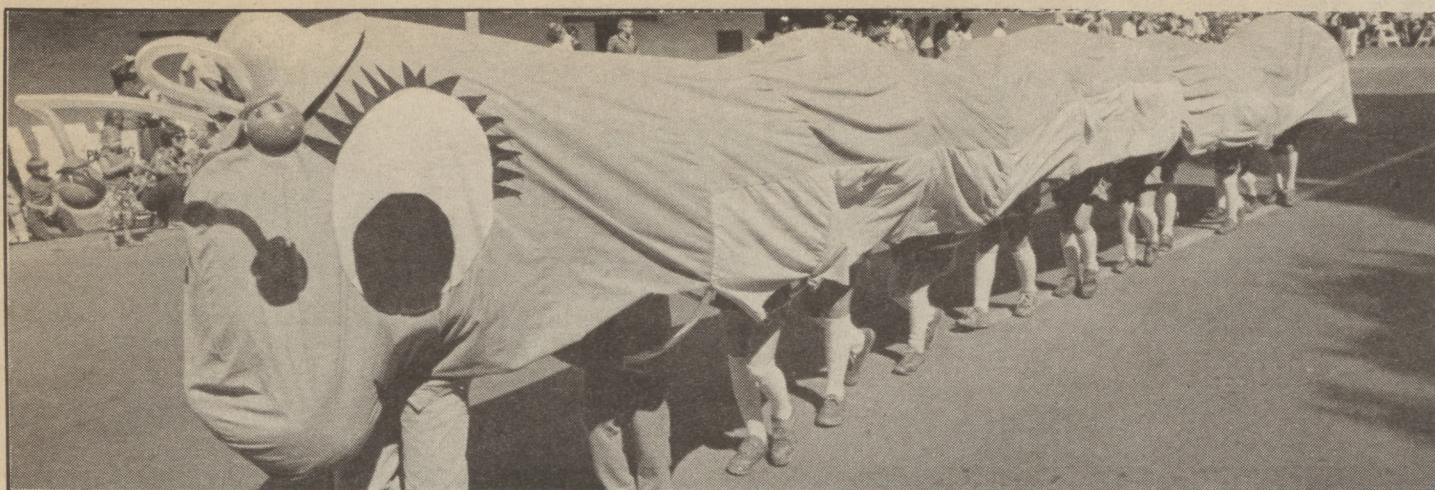
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YOU MIGHT SEE anything in the Vintage Festival Children's Parade, which begins 2 p.m. Saturday on West Spain Street.

Center events

All too often one of the best-kept secrets of the annual Valley of the Moon Vintage Festival is the Sonoma Community Center at 276 E. Napa St., less than a block east of the Plaza.

Members of the committee have sent out the word that this year there will be more indoor and outdoor booths than ever before offering handicrafts, art, and other handmade treasures.

In addition, the Valley of the Moon Garden Club will present its 40th Annual Flower Show at the Center.

The hours for the Community Center activities are 10 a.m. to 5 p.m. Saturday and Sunday, Sept. 24 and 25.

Vallejo-Haraszthy double wedding re-created twice

It still may be THE social event ever in Sonoma. On June 8, 1863, General Vallejo's daughters, Natalia and Jovita, were married to Count Haraszthy's sons, Arpad and Attila, at the Vallejo Home, called Lachryma Montis, which today is preserved as part of Sonoma State Historic Park in Sonoma.

Five of the General's daughters were given away by him in the beautiful parlor of his home.

The event was said to be followed by a reception the likes of which the Valley may never see again.

To commemorate the historic double wedding, the Vintage Festival each year re-creates the ceremony in front of the Sonoma Mission.

This year the wedding, with all its color and pageantry, is presented twice, with both Saturday and Sunday re-creations taking place at 1 p.m.



GUNDLACH BUNDSCHU

GUNDLACH-BUNDSCHU WINERY, VINEBURG, SONOMA VALLEY, CALIFORNIA

130 YEARS OF WINE MAKING HISTORY



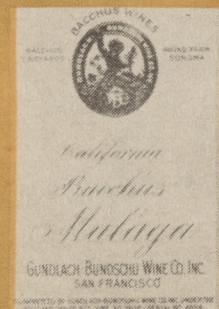
Gold Rush at fever pitch. Jacob Gundlach leaves Bavaria for America in 1850.

Gundlach establishes and christens "Rhinefarm" in Sonoma Valley in 1855. Bordeaux classifies its "great growths."

1858 Lincoln and Douglas debate. The Jacob Gundlach Wine Co. has its first harvest on Rhinefarm.



1864 Grant appointed head of Union Army. Charles Bundschu joins Jacob Gundlach in partnership.



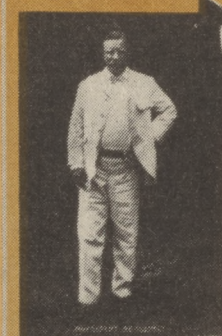
1874 Transcontinental railroad 5 years complete. Custer still alive. Charles Bundschu marries Francesca Gundlach.



1884 Phylloxera defeated by Emil Dresel, Gundlach-Bundschu's first winemaker. Resistant rootstock saves Rhinefarm.



1890 Gundlach-Bundschu flourishes - wines distributed nationwide, win prestigious awards. Teddy Roosevelt rehearses "Rough Ride" in Dakotas.



1919 Prohibition (and prohibitionist Sadie Towle Bundschu) close Gundlach-Bundschu winery's door. Rhinefarm Vineyards continues to harvest premium grapes for Sonoma and Napa Valley wineries.



1906 San Francisco devastated by earthquake and fire. Gundlach-Bundschu's city-block-size warehouse utterly destroyed.



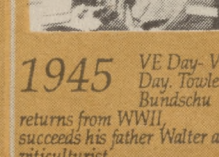
1968 Rhinefarm begins largest planting of Merlot in Sonoma Valley.



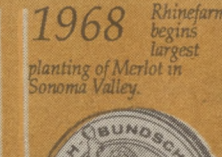
1973 Jim Bundschu oversees first vintage of modern era at Gundlach-Bundschu. First wine is Zinfandel from 100-year-old vines.



1983 Gundlach-Bundschu's 1981 Batto Ranch Cabernet wins gold and sweepstakes awards at Sonoma County Harvest Fair.



1945 VE Day - VI Day. Towle Bundschu returns from WWII, succeeds his father Walter as viticulturist.



1988 Sixth generation's Robbie, K.T. and Jeff Bundschu celebrate K.T.'s 6th birthday at Rhinefarm.



1988 Sixth generation's Robbie, K.T. and Jeff Bundschu celebrate K.T.'s 6th birthday at Rhinefarm.



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1988 Sixth generation's Robbie, K.T. and Jeff Bundschu celebrate K.T.'s 6th birthday at Rhinefarm.



Firemen's Water Fight Saturday

The finale of Saturday's events is the annual wet and wild firemen's water fight between Sonoma Valley fire departments. The event begins at 4 p.m. on Spain Street.

Sonoma



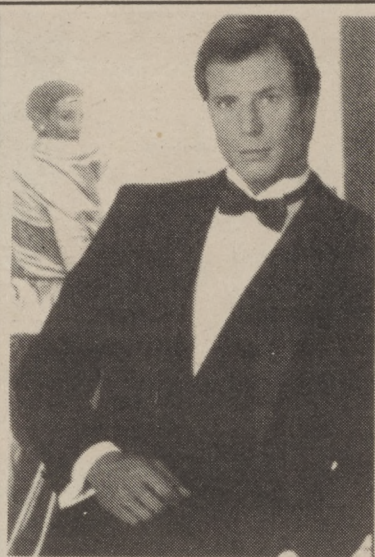
Wine Shop

Many of the fine wines tasted in The Plaza are available in our shop –
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Flower Show at Center

Valley of the Moon Garden Club will host their 37th annual Flower Show, themed *Splashes of Color*, Saturday and Sunday, Sept. 24 and 25 at the Sonoma Community Center, 276 East Napa Street.

The show will be open to the public from noon to 6 p.m. Saturday and 10 a.m. to 5 p.m. Sunday.

Horticulture entries in numerous classes, including artistic design will be featured in adult and junior division, under age 16.

In conjunction with the flower show, the club will be serving sandwiches, soft drinks, coffee and pie from the Kountry Kitchen, both days of the show.

Tickets for chances at numerous prizes will be available at a three for \$1 donation during the plant sale on the patio, which will coincide with the show. All activities will be open to the public.

Eleanor Hawley is flower show general chairman with co-chairman, Rudy Duncan.

Sonoma stores get Vintage Fest spirit

Many of Sonoma's Plaza merchants and businesses all over the Valley have decorated their display windows for the festival's annual window decorating contest.

Walk around the shops and take time to see the judges selections.

There were six categories as follows:

- Viticulture
- Valley of the Moon History
- Commercial (as stores were 100 years ago)
- Bicentennial of the Constitution
- Participant only (not wishing to be judged)

Maps are available at the information booth in front of the Plaza.



Grape Gifts at...

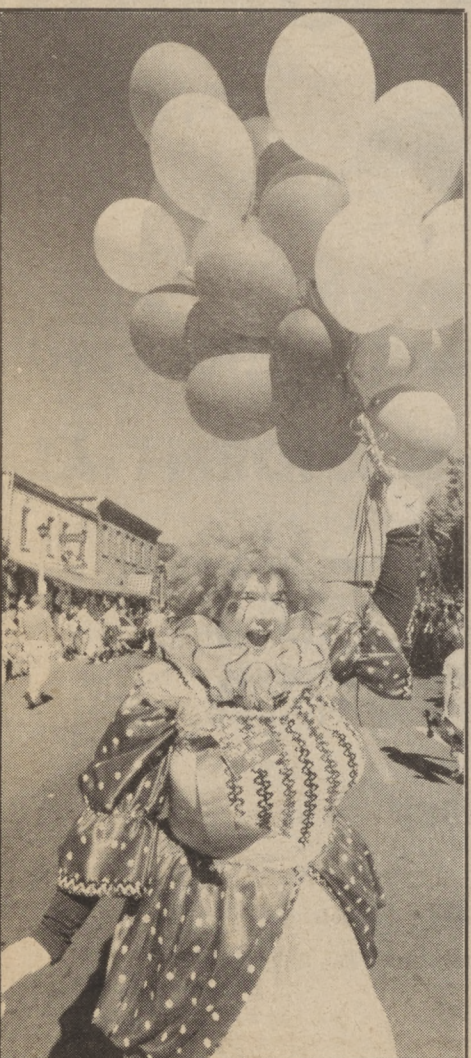
100 W. Spain Street, Sonoma
996-4445 • Open 7 days

Joan's

Don't miss Sunday's Big Parade



BANDS, FLOATS, CLOWNS – You name it and you're likely to see it in the Vintage Festival Big Parade, 2 p.m. Sunday.



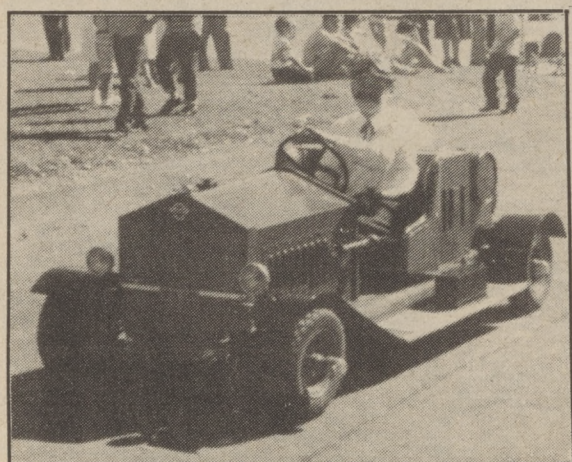
SONOMA THINK TANK

In a quiet corner of a book-lined office in his 100-year-old Glen Ellen farmhouse, Bruno Benziger pauses for an informal portrait with his faithful hound, Goober, ever alert, at his feet. Bruno enjoys these rare, unhurried moments dreaming about the making of more medal-winning Glen Ellen wines. Goober usually dreams about his dinner.

GLEN ELLLEN

1883 London Ranch Road
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Open for tasting and purchase, daily 10 - 4.
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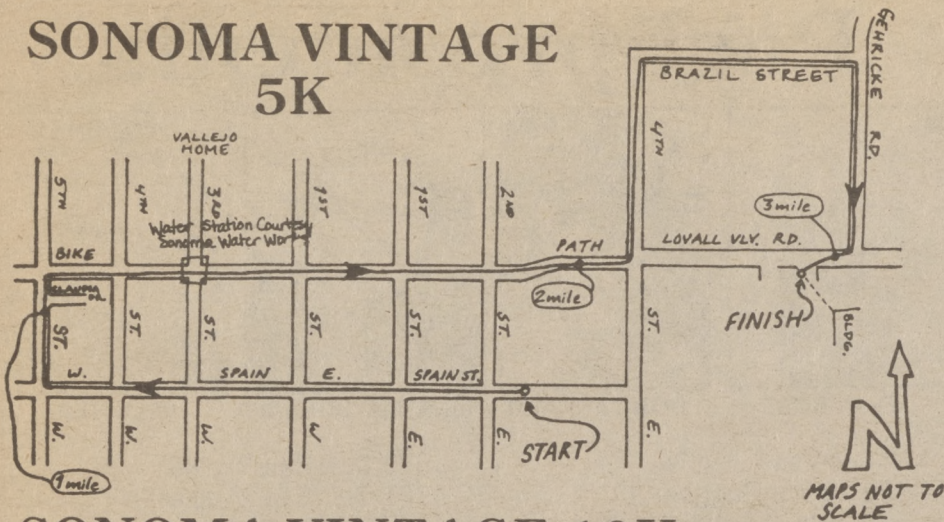
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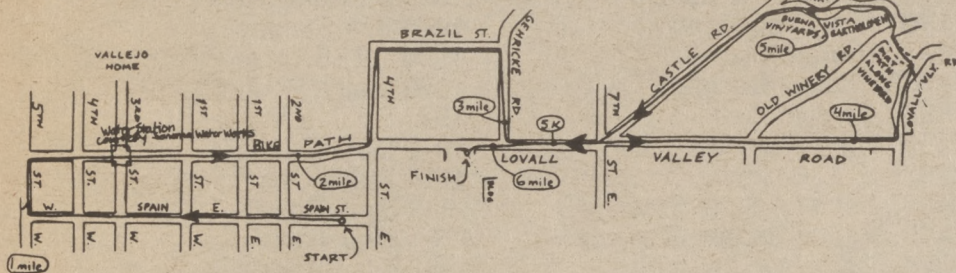
996-4987

23002 Arnold Dr., Sonoma
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SONOMA VINTAGE 5K



SONOMA VINTAGE 10K



Run Sunday

The Sonoma Vintage Run, a Vintage Festival event, starts early Sunday on West Spain Street, two blocks east of the Sonoma Plaza.

The five and 10 kilometer races benefit the Sonoma Valley High School track and cross country teams.

Men and women will each compete in 12 age divisions. A wheelchair division will also be contested.

Ribbons will be awarded to the top three finishers in each division.

The 5K race, sponsored by Sebastiani Vineyards and Mary's Pizza Shack, begins on East Spain Street near Second Street East and ends on Lovall Valley Road.

The 10K, which includes a Lovall Valley loop, starts and finishes in the same locations as the 5K race.

Racing begins at 8 a.m. and registration tables will be open at 6:45 a.m. at Sebastiani Vineyards on Fourth Street East.

Registration fee is \$8 for the run only and \$13 with a T-shirt.

Times will be posted at the finish of both runs and mailed to all entrants.



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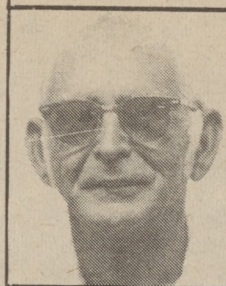
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Past presidents



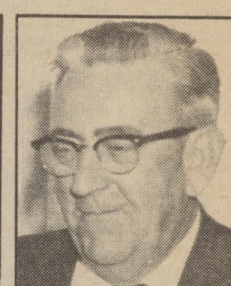
EVAN ROSS



BOB CANNARD



HENRI MAYSONNAVE



JIM LYTTLE

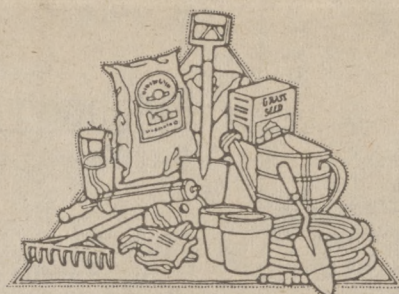
*1947 James F. Lyttle
1948 Daniel Ruggles
1949 August Pinelli
*1950 Armand Franquelin
*1951 Mrs. Orson Linn
*1952 Howard Blank
*1953 Charles Cochran
*1954 Carolyn Wolf
*1955 Harry Phinney
*1956 E. L. Richardson
*1957 Esther Pagani Gowans
*1958 Esther Pagani Gowans
*1959 Col. J. V. Thebaud
*1960 Edgar Waite
*1961 Louis Vela
1962 Hudson Auberlin
1963 R. H. Bob Brown
1964 Ray Sampson
1965 George Powell
1966 Robert Cannard
1967 Henri Maysonnave
1968 Dr. Allan Querin
1969 Jack Adams

1970 Col. Paul Walker
1971 Col. Paul Walker
1972 Merlyn Hunter
1973 Dr. Ralph Kelly
1974 Sue Stanley
1975 Toni Schaffner-Ettings
1976 Elaine Sheffer
1977 Dorene Musilli
1978 Dorene Musilli
1979 Frank Cummings
*1980 Evan Ross
*1981 Evan Ross
*1982 Evan Ross
*1983 Tom B. Michelis
*1984 Tom B. Michelis
1985 Gary Cramer & Beth Cramer
(Co-presidents)
1986 Eric J. Morrison
1987 Eric J. Morrison
1988 Eric J. Morrison

*Deceased



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Acknowledgements

This year we would especially like to thank those special people and businesses who have given their time, money and merchandise in support of the Valley of the Moon Vintage Festival. There may be some that we have not listed, please accept our special THANKS!

Adobe Drug
Albertsons
Arrangements Unlimited
Bank of America
Broadway Market
Brocco Trucking
Buena Vista Winery
California Parks and Recreation
(Sonoma Office)
Bob Carver
Dave Chavoya
City of Sonoma Fire Department
City of Sonoma Parks
Department
City of Sonoma Police
Department
Clover Stornetta Dairy
Ginos
Glen Ellen Scientific
Gundlach Bundschu
John Deester
Kenwood Fire Department
Jayne Leach

Longs Drugs
Bill Lynch
Malvitz Trucking
Claudia Morris
Nicholas Turkey Breeding Farms
The Otis Redding Memorial
Blues Band
Ruggles
Saint Francis Solano Catholic
Church
Susan Scarborough
Schellville Fire Department
Sebastiani Theatre
Sebastiani Vineyards
Sonoma Chamber of Commerce
Sonoma Cheese Factory
Sonoma French Bakery
Sonoma Market
Sonoma Print Shop
Sonoma Sausage Company
Sonoma Valley Vintners and
Growers Association
Sonoma Valley Visitors Bureau

The Sonoma Index-Tribune

**"I really care about
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My goodness, it really gets my goat when I hear people say all we eat is old tin cans and sweat socks. That's not what I feed my family. I give them the best sweet mix of corn, oats, barley and molasses that I can find. And I find it at the Granary on 8th Street. The place is under new management and you can find all the major brands there. Special orders too. So hoof it on over. You'll like the way they treat you!

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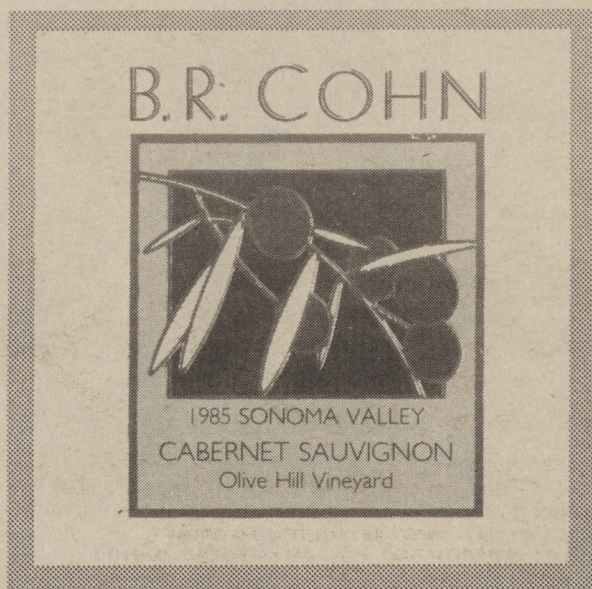
**"Welcome
To The
Vintage Festival"**



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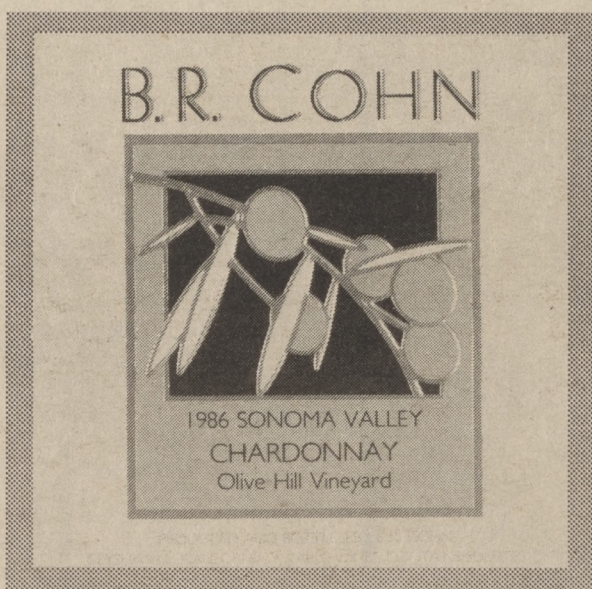
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Enter cooking contest

The Valley of the Moon Vintage Festival will sponsor a Cooking with Wine Recipe Contest next year.

The following are the rules of the contest:

1. Recipes must include at least 1/2 cup of Sonoma Valley wine and must be original.
2. Recipes must be typed or printed on 3x5 cards and submitted by August 10, 1989.
3. Contestants may enter more than one recipe.
4. Suggested recipe classifications include:
 - (1) Starters: appetizers, soups, salads;
 - (2) Entrees: light entrees including pasta and pasta sauces, casseroles, meatless entrees;
 - (3) Entrees: beef, lamb, pork; poultry; seafood;
 - (4) Breads and desserts
 - (5) Beverages (hot or cold)
5. Recipes will be judged by a panel of professional chefs, food writers, and food experts on the basis of taste and presentation.
6. The 10 finalists will be invited to participate in the cook-off during the 1989 Valley of the Moon Vintage Festival, during which the Grand Champion will be selected.
7. All finalists will be expected to provide their own transportation, outdoor cooking equipment (including Coleman stove type appliance) for use at the cook-off during the Festival. Sonoma Valley Vintners will provide specified wines used by finalists in their recipes, but finalists are expected to provide all other ingredients.
8. All contestants enter their recipes with the knowledge that their recipes become the property of Valley of the Moon Vintage Festival and may be included in a cookbook to be created by the Valley of the Moon Vintage Festival and written or edited by Kathleen Thompson Hill, with credit for the recipe given to the contestant.
9. Recipes should be mailed to Recipe Contest, Valley of the Moon Vintage Festival, P.O. Box 652, Sonoma, CA 95476.
10. Finalists who cannot attend the Festival Cook-off will be awarded prizes by mail, and another contestant will be chosen to fill their slot at the cook-off.

Entry Form

1989 Valley of the Moon Vintage Festival Cooking with Wine Contest
Recipe Contest and Cook-off

Name: _____

Address: _____

State _____ Zip _____ Telephone () _____

Name of recipe submitted: _____

Category: _____ Name of Recipe: _____

Category: _____ Name of Recipe: _____

In the event that I become a finalist in the Valley of the Moon Vintage Festival Cooking with Wine Contest, I will _____ will not _____ be able to attend the Valley of the Moon Vintage Festival Cook-off, September 24-25, 1988.

I understand that all recipes entered in the Valley of the Moon Vintage Festival Cooking with Wine contest become the property of the Valley of the Moon Vintage Festival.

I have enclosed my recipes on 3x5 cards, and have specified what Sonoma Valley wine I have used in each recipe.

Signature _____

Date: _____

Return to: Valley of the Moon Vintage Festival Cooking with Wine Contest,
Valley of the Moon Vintage Festival, P.O. Box 652, Sonoma, CA 95476.



Health is a Journey, not a Destination...

The human body has a remarkable capacity to keep itself alive and healthy. This innate intelligence concerning self-preservation, in a way, makes us our own "best doctor." We can choose to help our bodies become and stay healthy by following some very basic principles: 1) Develop good nutritional habits; 2) Exercise regularly; 3) Get adequate rest; 4) Have a positive mental attitude; and 5) Keep the nervous system free of interference so that the body's energy can travel unimpeded to each and every cell. Chiropractic assists us in our journey of health by helping us put these principles into practice.

The staff of Adams Chiropractic Offices believes that the function of the health professional is not to simply treat effects, but to educate and assist in the principles that cause health. This elevates the individual consciousness toward personal involvement. Health is a result of doing the natural things. Disease then becomes more the exception as health potentials increase.

Adams Chiropractic Offices is proud to have been a part of Sonoma since July of 1966 when James H. Adams established his office at 853 Broadway. In September of 1973, Dr. Adams and his staff moved into their present location at 101 Andrieux Street (at the corner of First Street West). There are presently three doctors on staff to assist you with your health care.

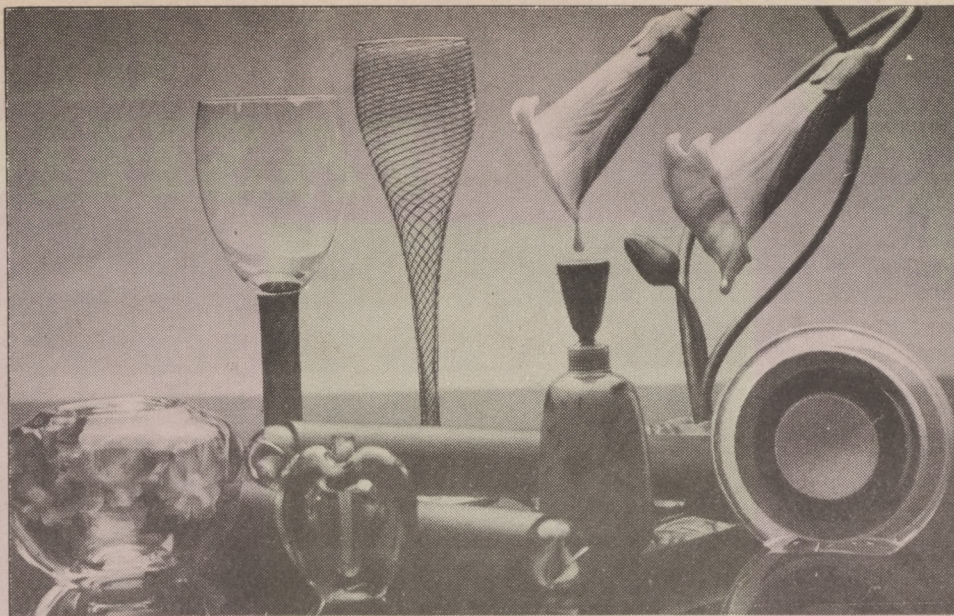
Dr. James Adams is a 1962 graduate of the noted Palmer College of Chiropractic. He received his bachelor's degree after attending New College of California and Blackhawk State College, Moline, Illinois.

Dr. Kenneth Ruff joined Adams Chiropractic Offices after graduating from Cleveland Chiropractic College in 1979. He had previously attended Cerritos College and the University of Maryland to receive his bachelor's degree.

Dr. R. Wesley Adams is a 1987 graduate from Palmer West College of Chiropractic. He received a B.S. degree at Brigham Young University and joined his father's practice in April 1987.

Recent research continues to increasingly support the position of Chiropractic Science. Through gentle manipulative adjustments and state-of-the-art therapeutic techniques, Adams Chiropractic Offices offers a unique approach to preventative and supportive health care in addition to symptomatic relief. Dr. Adams and his staff members are a team of professionals who are dedicated to helping you on your journey of health.

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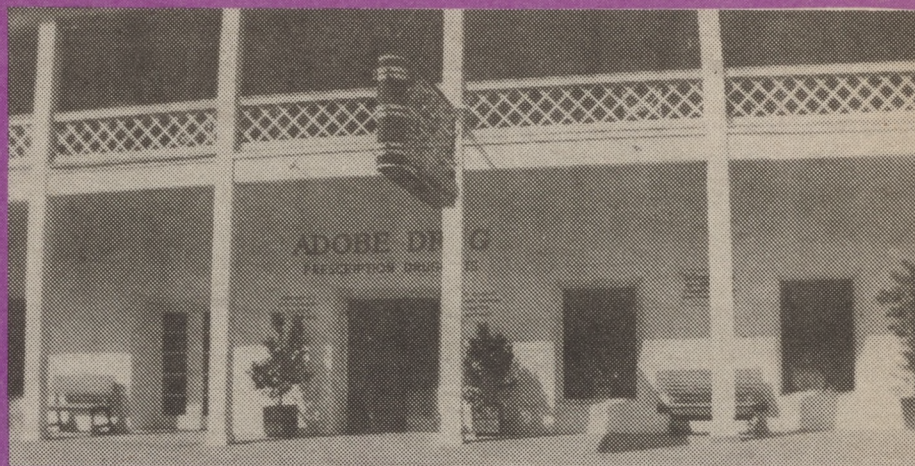
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First owners: Idah and Ray Duer

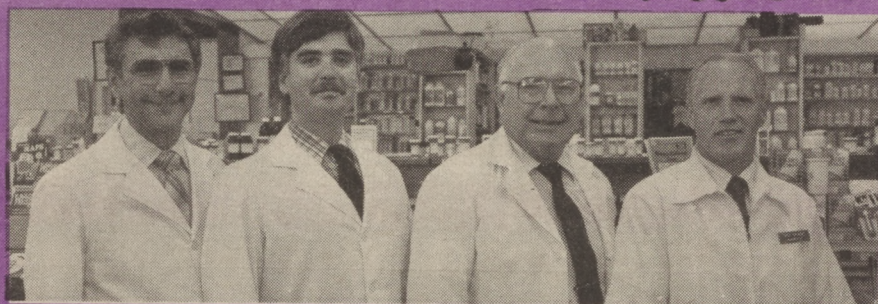


Adobe Drug in 1951, located in the Salvador Vallejo Adobe on the Plaza

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Pharmacists: Ron Duer, Dan Phillips, Wally Hall, Gary Nelson



Purchasing & Receiving: Glenda, Lee, Mimi, Skip



Pharmacists Assistants:
Dana, Robin, Tiffany, Mary



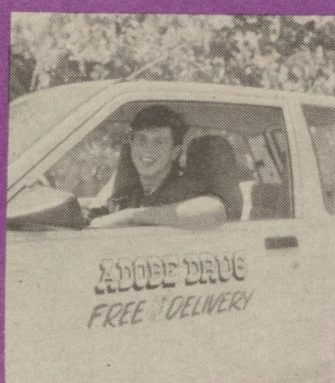
Photo Dept: Kelly, Dawn, Debi



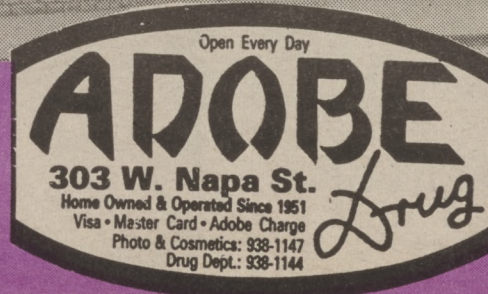
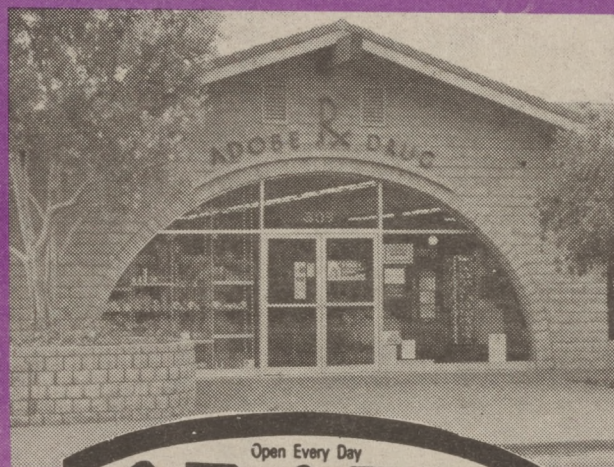
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(Not pictured: Nancylee & Shonda)



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Delivery: Todd



Office: Rona, Jerry
Cathy, Ann Marie, Lisa



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for a successful
Vintage Festival!**

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quality, service and personalized,
helpful sales help for our valued
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